

# SUNDAY AT THE BEAR & RAGGED STAFF

## SMALL PLATES

- Artisan Bread & Butter 4.75  
Houmous, Baked Chickpeas, Smoked Oil 4.50  
Beetroot Falafel, Coconut Yoghurt 4.50  
Pickled Mushroom Bruschetta, Chilli, Parmesan 5.00  
Crispy Pig Cheeks, Apple Mustard Sauce 5.50  
Nocellara Olives 4.00  
Marmite & Onion Rarebit 4.50  
Ravioli Fritti, Smoked Mozzarella 5.00  
Crab Spring Rolls 6.00

## STARTERS

- Celeriac, Apple & Thyme Soup** 6.50  
**Caramelised Onion Tart**, Rosary Goats' Cheese, Honey 7.25  
**Severn & Wye Smoked Mackerel Pâté**, Pickled Granny Smith & Chilli Salad 8.00  
**Arancini "Chilli Con Carne"** Avocado, Lime 8.50  
**Native Scallops in the Shell**, Leeks, Dorset Smoked Bacon 11.95  
**Venison & Pheasant Terrine**, Toasted Sourdough, Cranberry Chutney 7.95  
**Warm Winter Salad**, Crown Prince Pumpkin, Beetroot, Lentils, Fennel, Walnuts 7.00 / 14.00  
*Add Marinated Chicken Leg 3.50 Blue Cheese or Avocado 2.50*

## SUNDAY ROASTS

- All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy  
**Aubrey's 28 Day Dry-aged Rump of Beef** 17.00  
**Jimmy Butler's Free-range Pork Rib Eye, Crackling** 16.75  
**Whole Cotswold White Chicken to Share**, (or not) 35.00  
**Winter Vegetable Wellington** 14.00

## MAKE THE MOST OF YOUR ROAST

- Free-range Pork & Sage Stuffing 3.50  
Cauliflower Cheese 3.75  
Braised Red Cabbage 3.50

## MAIN COURSES

- Poached & Smoked Salmon Fishcake**, Spinach, Hollandaise Sauce 14.95  
**Whole Roast Partridge**, Braised Red Cabbage, Truffle Chips, Bread Sauce 21.50  
**Vacherin Mont d'Or Cheese & Potato Ravioli**, Chestnuts, Brown Butter & Sage 14.75  
**Pan-fried Fillet of Sea Bream**, Leeks, White Beans, Mussels, White Wine 18.50  
**28 Day Dry-aged Rump Cap Steak**, Red Wine, Shallot & Bone Marrow Jus, Watercress 17.00  
**28 Day Dry-aged Rib Eye Steak**, Red Wine, Shallot & Bone Marrow Jus, Watercress 21.00

## SIDES

- Triple Cooked Chips 4.25 Skinny Chips 4.00 Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25  
Creamed Potatoes 3.75 Winter Greens, Bacon & Chestnut Crumb 4.00 Truffled Mac 'n' Cheese 4.50

## DESSERTS

- Vanilla, Cinnamon & Nutmeg Set Cream**, Blackberry Compote, Crumble 6.75  
**Mulled Wine Poached Pears**, Vanilla Ice Cream 6.50  
**Steamed Treacle Sponge Pudding**, Jug of Custard (to be pre-ordered) 6.50  
**Chocolate Truffle Cheesecake**, Black Cherry Compote, Crème Fraîche 8.00  
**Apple Tarte Tatin**, Devon Cream Ice Cream 7.00  
**Salcombe Dairy Ice Creams & Sorbet** 5.75  
**Café Gourmand** - Coffee or Tea, Set Cream, Chocolate Truffle Cheesecake & Ice Cream 7.50

## ARTISAN CHEESE

- Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, Maida Vale**  
Peter's Yard Biscuits, Chutney & Apple  
Full Board 10.50 Plate of Three 7.75 Single Smidgen 3.50

*Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.*

*Allergens: before ordering, please speak to one of our team if you want to know more about our ingredients.*

*A 10% service charge is added to parties of six or more. All tips go to the team*

