

JANUARY AT THE BEAR & RAGGED STAFF

SMALL PLATES

Artisan Bread & Butter 4.75	Nocellara Olives 4.00
Rose Harissa Houmous, Flat Bread 4.50	Marmite & Onion Rarebit 4.50
Beetroot Falafel, Coconut Yoghurt 4.50	Ravioli Fritti, Smoked Mozzarella 5.00
Crispy Portobello Mushroom, Stilton Mayonnaise 5.00	Hoisin Duck Spring Rolls 6.00

STARTERS

Split Pea & Ham Hock Soup , Mint Oil 6.50
Caramelised Onion Tart , Rosary Goats' Cheese, Honey 7.25
Roast Chicken Terrine , Grilled Leek & Dorset Bacon Salad 8.75
Severn & Wye Smoked Mackerel Pâté , Pickled Granny Smith & Chilli Salad 8.00
Arancini "Chilli Con Carne" Avocado, Lime 8.50
Hand Picked Native Crab , Warm Buttered Crumpet, Pickled Cucumber 11.95
Roast Spiced Cauliflower , Fregula, Carrot, Cashew Yoghurt & Mint Dressing 7.00 / 14.00
<i>Add Buttermilk Chicken 3.50 Avocado 2.50 Grilled Halloumi 3.00</i>

MAIN COURSES

Roast Cotswold White Chicken , Black Cabbage & Chestnuts, Garlic Bread Sauce 17.50
Spiced Sweet Potato & Kale Pie , Spinach, Wild Mushrooms 14.75
Pheasant & Venison Ragù , Egg Pappardelle, Bacon & Thyme Crumb 16.75
Poached & Smoked Salmon Fishcake , Spinach, Hollandaise Sauce 14.95
Cornish Brill , Brown Butter, Shaved Fennel, Capers 21.50
Aubrey Allen's Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips 14.50
14 Hour Braised Beef & Ale Pie , Buttered Mash, Winter Greens, Gravy 15.50
Vacherin Mont d'Or Cheese & Potato Ravioli , Chestnuts, Butter & Sage 14.75

AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH STEAKS

All steaks served with Watercress, Red Wine, Shallot & Bone Marrow Sauce

8oz Rump Cap 17.00
10oz Rib Eye 21.00
Today's Cut (Market Price)
<i>Add Béarnaise or Peppercorn & Brandy Sauce 1.50</i>

SIDES

Skinny Chips 4.00	Triple Cooked Chips 4.25
Truffled Mac 'n' Cheese 4.50	<i>Add Truffle & Parmesan 0.75</i>
Purple Sprouting Broccoli, Hollandaise, Almonds 4.75	Creamed Potatoes 3.75
Winter Greens, Bacon & Thyme Crumb 4.00	Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25

DESSERTS

Warm Rice Pudding , Pedro Ximénez & Brandy Soaked Prunes 6.75
Mulled Wine Poached Pears , Raspberry Sorbet 6.50
Steamed Lemon & Ginger Pudding , Poached Rhubarb, Custard (to be pre-ordered) 7.50
Chocolate Truffle Cheesecake , Black Cherry Compote, Crème Fraîche 8.00
Apple Tarte Tatin , Devon Cream Ice Cream (To Share) 14.00
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 Optional 10% service charge is added to parties of six or more. All tips go to the team

