

THE BEAR & RAGGED STAFF

JANUARY FIXED PRICE LUNCH

Two Courses 15.50 Three Courses 17.50

STARTERS

Celeriac Soup, Walnuts, Blue Cheese

Roast Chicken Terrine, Grilled Leek & Dorset Bacon Salad

Severn & Wye Smoked Mackerel Pâté, Toasted Sourdough

MAINS

Battered Cod, Triple Cooked Chips, Mushy Peas, Tartare Sauce

Slow-cooked Shin of Beef & Dumplings, Glazed Carrots

Roast Spiced Cauliflower, Fregula, Carrot, Cashew Yoghurt & Mint Dressing

PUDDINGS

Chocolate Truffle Cheesecake, Black Cherry Compote, Crème Fraîche

Warm Rice Pudding, Pedro Ximénez & Brandy Soaked Prunes

Smidgen of Mario Costa Gorgonzola, Peter's Yard Biscuits, Chutney & Apple

SIDES

Triple Cooked Chips 4.25

Add Truffle & Parmesan 0.75

Skinny Chips 4.00

Purple Sprouting Broccoli, Hollandaise, Almonds 4.75

Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25

Creamed Potatoes 3.75

Winter Greens, Bacon & Thyme Crumb 4.00

BURGER & SANDWICHES

All served with Triple Cooked Chips, Skinny Chips or Soup

Warm Pollock Scampi Roll, Lettuce, Tartare Sauce 9.75

Rare Roast Beef Bloomer, Horseradish 8.50

Grilled Cheese Sandwich, Cheddar, Gruyère, Provolone 8.00

Aubrey Allen's Steak Burger, Cheddar Cheese, Pickles 14.50



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