

# SUNDAY 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

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

## SUNDAY ROASTS

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

<b>Poached &amp; Smoked Salmon Fishcake</b> , Spinach, Hollandaise Sauce 14.95
<b>Roast Cotswold White Chicken</b> , Black Cabbage & Chestnuts, Garlic Bread Sauce 17.50
<b>Vacherin Mont d'Or Cheese &amp; Potato Ravioli</b> , Chestnuts, Butter & Sage 14.75
<b>Cornish Brill</b> , Brown Butter, Shaved Fennel, Capers 21.50
<b>28 Day Dry-aged Rump Cap Steak</b> , Red Wine, Shallot & Bone Marrow Jus, Watercress 17.00
<b>28 Day Dry-aged Rib Eye Steak</b> , 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 & Thyme Crumb 4.00	Truffled Mac 'n' Cheese 4.50
Purple Sprouting Broccoli, Hollandaise, Almonds 4.75		

## DESSERTS

<b>Warm Rice Pudding</b> , Pedro Ximénez & Brandy Soaked Prunes 6.75
<b>Mulled Wine Poached Pears</b> , Raspberry Sorbet 6.50
<b>Steamed Lemon &amp; Ginger Pudding</b> , Poached Rhubarb, Custard (to be pre-ordered) 7.50
<b>Chocolate Truffle Cheesecake</b> , Black Cherry Compote, Crème Fraîche 8.00
<b>Apple Tarte Tatin</b> , Devon Cream Ice Cream (To Share) 14.00
<b>Salcombe Dairy Ice Creams &amp; Sorbet</b> 5.75
<b>Café Gourmand</b> - Coffee or Tea, Set Cream, Chocolate Truffle Cheesecake & Ice Cream 7.50

## ARTISAN CHEESE

<b>Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, Maida Vale</b>
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*

