

FEBRUARY AT THE BEAR & RAGGED STAFF

SMALL PLATES

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| Artisan Bread & Butter 4.75 | Nocerella, Gaeta & Cerignola Olives 4.00 |
| Rose Harissa Houmous, Flatbread 4.50 | Marmite & Onion Rarebit 4.50 |
| Beetroot Falafel, Coconut Yoghurt 4.50 | Ravioli Fritti, Smoked Mozzarella 5.00 |
| Crispy Portobello Mushroom, Stilton Mayonnaise 5.50 | Hoisin Duck Spring Rolls 6.00 |

STARTERS

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| Split Pea & Ham Hock Soup , Mint Oil 6.50 |
| Severn & Wye Smoked Mackerel Pâté , Pickled Granny Smith & Chilli Salad 8.00 |
| Beetroot Tartare , Butternut Yolk, Toasted Sourdough 7.25 |
| Roast Chicken Terrine , Grilled Leek & Dorset Bacon Salad 8.75 |
| Devilled Lambs Kidneys on Toast 8.50 |
| Hand Picked Native Crab , Buttered Crumpet, Pickled Cucumber 11.95 |
| Roast Spiced Cauliflower , Fregula, Carrot, Cashew Yoghurt, Mint Dressing 7.00 / 14.00 |
| <i>Add Char-grilled Chicken 3.50 Avocado 2.50 Grilled Halloumi 3.00</i> |

MAIN COURSES

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| Roast Cotswold White Chicken , Savoy Cabbage & Pancetta, Garlic Bread Sauce 17.50 |
| Sweet Potato, Chestnut & Kale Ravioli , Pesto Dressing 14.75 |
| Poached & Smoked Salmon Fishcake , Creamed Leeks, Wholegrain Mustard 14.95 |
| Grilled Market Fish , Brown Butter, Shaved Fennel, Capers <i>See Specials</i> |
| Pheasant & Venison Ragù , Egg Pappardelle, Bacon & Thyme Crumb 16.75 |
| 14 Hour Braised Beef & Ale Pie , Buttered Mash, Winter Greens, Gravy 15.50 |
| Caramelised Onion & Wild Mushroom Tart , Spinach, Poached Duck Egg, Béarnaise 15.50 |
| Aubrey Allen's Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips 14.50 |

AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH STEAKS

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| <i>All steaks served with Watercress, Red Wine, Shallot & Bone Marrow Sauce</i> |
| 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

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| Skinny Chips 4.00 | Triple Cooked Chips 4.25 |
| Truffled Mac 'n' Cheese 4.50 | <i>Add Truffle & Parmesan 0.75</i> |
| Tenderstem Broccoli, Béarnaise 4.75 | Creamed Potatoes 3.75 |
| Savoy Cabbage, Capreolus Pancetta 4.00 | Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25 |

DESSERTS

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| Warm Rice Pudding , Pedro Ximénez & Brandy Soaked Prunes 6.75 |
| Mango, Pineapple & Passion Fruit Eton Mess 6.50 |
| Steamed Lemon & Ginger Pudding , Poached Rhubarb, Custard (To be pre-ordered) 7.50 |
| Chocolate Tart , Peanut Chip Ice Cream 8.00 |
| Apple Tarte Tatin , Devon Cream Ice Cream (To Share) 14.00 |
| Salcombe Dairy Ice Creams & Sorbet 5.75 |
| Mini Chocolate Brownie , With Choice of Tea or Coffee 5.95 |

ARTISAN CHEESE

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| Rutland Red (Leicestershire), Strathearn (Perthshire), Camembert AOP (Normandy) Blanche (Worcestershire), Nothern Blue (Yorkshire) |
| Peter's Yard Biscuits, Chutney & Apple |
| Full Board 12.00 Plate of Three 7.00 Single Smidgen 3.75 |

*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.*

