

MARCH AT THE BEAR & RAGGED STAFF

SMALL PLATES

Artisan Bread & Butter 4.75
Rose Harissa Houmous, Flatbread 4.50
Artichoke Bruschetta, Chilli, Garlic 4.75
Crispy Portobello, Stilton Mayonnaise 5.50

Nocerella, Gaeta & Cerignola Olives 4.00
Jimmy Butler's Chipolatas, Honey & Mustard 4.25
Halloumi Chips, Chipotle Salsa 4.75
Hoisin Duck Spring Rolls 6.00

STARTERS

Pea & Mint Soup, Blanche Goats' Cheese 6.50
Devilleed Lambs Kidneys, Toasted Bloomer 8.50
Hand-picked Native Crab, Warm Buttered Crumpet, Pickled Cucumber 10.50
Severn & Wye Smoked Mackerel Pâté, Pickled Granny Smith & Chilli Salad 8.00
Maple-cured Blythburgh Ham, Fried Duck Egg, Land Cress, Shorrocks Lancashire Bomb Cheese 8.75
Pressed Leek Terrine, Whipped Roquefort, Walnuts 8.50
Hot & Sour Salad, Carrot, Kohlrabi, Chilli, Coriander, Peanut & Sesame 7.00/13.50
Add Free-range Chicken 3.50 Grilled Halloumi 2.75

MAIN COURSES

Roast Cotswold White Chicken, Wild Garlic, Peas, Broad Beans & Roast Chicken Fries 18.50
14 Hour Braised Beef & Ale Pie, Mash, Spring Greens, Gravy 15.00
Pan-fried Sea Bream, White Beans, Leeks, Chorizo, Lemon 18.50
Roast Rack of Cornish Lamb, Sweetheart Cabbage, Crisp Lamb Breast, Hotpot Potatoes 25.50
Potato Gnocchi, Grilled Artichokes, Baby Spinach, Pine Nuts, Basil 14.75
Brixham Market Fish, Brown Butter, Shaved Fennel & Capers *See Daily Specials*
Caramelised Onion & Wild Mushroom Tart, Spinach, Poached Duck Egg, Béarnaise Sauce 15.50

AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH BEEF

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Ground Steak Burger, Cheddar Cheese, Pickles, Triple-cooked Chips, Burger Sauce 14.50
10oz Rib Eye, Watercress Salad, Red Wine & Shallot Sauce 23.00
8oz Rump Cap, Watercress Salad, Red Wine & Shallot Sauce 17.00
Cut of the Day *See Daily Specials*
Add Béarnaise or Peppercorn & Brandy Sauce 1.75

SIDES

Triple-cooked Chips or Skinny Chips 4.00
(Add Truffle & Parmesan 0.75)
Bucksum Farm Leaf Salad, Mustard Dressing 4.25
Tenderstem Broccoli, Béarnaise 4.75
Hot & Sour Salad, Green Papaya, Chilli, Lime 4.25
Sweetheart Cabbage, Toasted Seeds 4.00
Truffled Mac 'n' Cheese 4.50

DESSERTS

Warm Chocolate Fondant, Peanut Chip Ice Cream 8.00
Lemon Posset, Poached Rhubarb 6.75
Mango, Pineapple & Passion Fruit Eton Mess 6.75
Steamed Lemon & Ginger Pudding, Poached Rhubarb, Custard (To be pre-ordered) 7.50
Apple Tarte Tatin, Vanilla 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 WITH PETER'S YARD BISCUITS

Rutland Red (Leicestershire), **Strathearn (Perthshire)**, **Camembert AOP (Normandy)**
Blanche (Worcestershire), **Northern Blue (Yorkshire)**
Full Board 12.00 Plate of Three 7.75 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. A 10% service charge is added to parties of six or more. All tips go to the team.