

# THE BEAR & RAGGED STAFF

## FEBRUARY FIXED PRICE LUNCH

Two Courses 15.50      Three Courses 18.50

### STARTERS

**White Onion, Potato & Garlic Soup**, Truffled Croutons

**Crispy Free-range Ham Hock**, Piccalilli

**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 Brownie**, Vanilla Ice Cream

**Warm Rice Pudding**, Pedro Ximénez & Brandy Soaked Prunes

**Smidgen of Northern Blue**, Peter's Yard Biscuits, Chutney & Apple

### SIDES

Triple Cooked Chips 4.25

*Add Truffle & Parmesan 0.75*

Skinny Chips 4.00

Tenderstem Broccoli, Béarnaise 4.75

Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25

Creamed Potatoes 3.75

Savoy Cabbage, Capreolus Pancetta 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*