

# SUNDAY AT THE BEAR & RAGGED STAFF

## SMALL PLATES

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

## STARTERS

**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  
**Deville Lamb's Kidneys on Toast** 8.50  
**Hand Picked Native Crab**, Warm Buttered Crumpet, Pickled Cucumber 11.95  
**Roast Spiced Cauliflower**, Fregula, Carrot, Cashew Yoghurt, Mint Dressing 7.00 / 14.00  
*Add Char-grilled Chicken 3.50 Avocado 2.50 Grilled Halloumi 3.00*

## SUNDAY ROASTS

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

**Pheasant & Venison Ragù**, Egg Pappardelle, Bacon & Thyme Crumb 16.75  
**Poached & Smoked Salmon Fishcake**, Creamed Leeks, Wholegrain Mustard 14.95  
**Sweet Potato, Chestnut & Kale Ravioli**, Pesto Dressing 14.75  
**Grilled Market Fish**, Brown Butter, Shaved Fennel, Capers *See Specials*  
**28 Day Dry-aged Rump Cap Steak**, Red Wine, Shallot & Bone Marrow Jus, Watercress 17.00  
**28 Day Dry-aged Rib Eye Steak**, Red Wine, Shallot & Bone Marrow Jus, Watercress 21.00

## SIDES

Savoy Cabbage, Capreolus Pancetta 4.00 Tenderstem Broccoli, Béarnaise 4.75 Triple Cooked Chips 4.25  
Skinny Chips 4.00 Creamed Potatoes 3.75 Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25

## DESSERTS

**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

**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.*

*A Optional 10% service charge is added to parties of six or more. All tips go to the team*

