

SUNDAY 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
Devilled 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

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
Roast of the Day *See Specials*
Spring Vegetable Wellington 14.00

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 4.50

MAIN COURSES

Roast Rack of Cornish Lamb, Sweetheart Cabbage, Crisp Lamb Breast, Hotpot Potatoes 25.50
Pan-fried Sea Bream, White Beans, Leeks, Chorizo, Lemon 18.50
Potato Gnocchi, Grilled Artichokes, Baby Spinach, Pine Nuts, Basil 14.75
Brixham Market Fish, Brown Butter, Shaved Fennel & Capers *See Daily Specials*
28 Day Dry-aged 10oz Rib Eye, Watercress Salad, Red Wine & Shallot Sauce 23.00
28 Day Dry-aged 8oz Rump Cap, Watercress Salad, Red Wine & Shallot Sauce 17.00

SIDES

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

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 Gillot (Normandy)**
Blanche Goats' (Worcestershire), **Northern Blue (Yorkshire)**
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 10% service charge is added to parties of six or more. All tips go to the team.