

MARCH AT THE BEAR & RAGGED STAFF

APÉRITIFS

- Champagne Piper-Heidsieck Cuvée Brut NV 8.75
Aperol Spritz 8.00
Kir Royale 9.25

SMALL PLATES

- Artisan Bread, Salted Butter 4.75
Rose Harissa Houmous, Flat Bread 4.50
Artichoke Bruschetta, Chilli, Garlic 4.75
Crispy Portobello, Stilton Mayonnaise 5.50
Nocerella, Gaeta & Cerignola Olives 4.00
Jimmy Butler's Chipolatas 4.25
Hoisin Duck Spring Rolls 6.00
Halloumi Chips, Chipotle Salsa 4.75

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

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
Sweetheart Cabbage, Toasted Seeds 4.00
Tenderstem Broccoli, Béarnaise 4.00
Hot & Sour Salad, Coriander, Peanut, Sesame 4.25

FIXED PRICE MENU

Choose two or three courses for 15.50/18.50

- Leek & Parsley Soup, Dorset Bacon, Crème Fraîche
Pickled Herrings, Beetroot, Horseradish
Grilled Artichoke Bruschetta, Chilli, Garlic
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Salmon & Haddock Fishcake, Spinach,
Lemon Butter Sauce
Free-range Pork Sausages, Creamy Mash,
Sweetheart Cabbage, Shallot & Thyme Gravy
Hot & Sour Salad, Carrot, Kohlrabi, Chilli, Coriander,
Peanut & Sesame
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Chocolate Brownie, Vanilla Ice Cream
Lemon Possett, Poached Rhubarb
Smidgen of Cheese, Peter's Yard Biscuits, Chutney



SANDWICHES

- All served with Chips, Skinny Chips or Soup*
Warm Pollock Scampi Roll,
Lettuce, Tartare Sauce 9.75
Rare Roast Beef Bloomer,
Creamed Horseradish 9.00
Grilled Cheese Toastie 8.00

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.