



THE BEAR & RAGGED STAFF TAKEAWAY

Takeaway Dishes – all served ready to eat

Deli

Freshly Baked Bread & Garlic Butter 2.75

Tomato Hummous, Baked Chickpeas & Flat Bread 3.25

Nocerella, Gaeta & Cerignola Olives 3.00

Poached & Smoked Salmon Cocktail, Crushed Avocado & Crab Mayonnaise 7.00

Whole Baked Camembert, Garlic & Rosemary, Focaccia 7.00

Mains

Half Flat Iron Chicken, Lemon Aoili & Chips 12.00

Sri Lankan Sweet Potato & Chickpea Curry, Basmati Rice & Chapati 11.00

Steak Burger, Cheddar, Pickles, Relish & Chips 11.00

Free-range Chicken Caesar Salad, Parmesan, Anchovies & Croutons 9.00

Battered Cod & Chips, Mushy Peas & Tartare Sauce 11.00

Hot & Sour Salad – Carrot, Kohlrabi, Chilli, Coriander, Peanuts & Sesame 9.00

Add Crispy Duck 2.75

14 Hour Braised Beef & Ale Pie, Buttered Mash, Spring Greens, Gravy 10.00

Sides

Thick-cut Chips 3.00

Green Salad, Soft Herbs & Avocado Dressing 2.75

Onion Rings 3.00

Halloumi Fries, Bloody Mary Ketchup 3.50

Puddings

Apple Tarte Tatin 3.00

Chocolate Cheesecake 3.00

Chocolate Fondant 3.00

All order must be placed online at www.yourhub.pub/shop
Children are heartily welcome and we're happy to make them simplified versions of our dishes, or half portions at half price. Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from. If you want to know more about how our dishes are cooked or prepared, please talk to us.





THE BEAR & RAGGED STAFF AT HOME

Sunday Lunch – Finish at Home

Saturday Collection only – serves up to four

Whole Free-range Chicken cooked with Thyme, Butter & Seasalt 32.50

Beef Sirloin Joint cooked with Butter, Seasalt & Cracked Pepper 55.00

With Roast Potatoes, Honey-roast Roots, Green Vegetables, Gravy & Yorkshire Puds

Add

Cauliflower Cheese 3.00

Chocolate Fondant 3.00

Apple Crumble for four 10.00

Bottle of Wine from our Cellar 12.00

Good Stuff Boxes – Ready to Eat

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THE BEAR & RAGGED STAFF CELLAR



Sample menu. Visit our order page for our full stock

White Wine

Chenin Blanc, After The Clouds 8.00

An adventure for us – working with Cape winemakers to blend a white exclusively for our guests

Sauvignon Blanc, Sileni Estate, Marlborough 10.50

Grapefruit aromas, lively fruit & great balance

Gavi di Gavi, Terre Antiche, Piemonte 13.00

Delicious Gavi – a lovely classy white from La Giustiniana, one of the best estates

Picpoul de Pinet, Carte Noire, L'Ormarine 9.50

Zesty, tangy white from the Midi – good on its own or with seafood

Lugana, Cà dei Frati, I Frati, Veneto 18.50

Lovely, full-flavoured white from beside Lake Garda – dry, rich & crisp. Lush bottle too

Mâcon-Charnay-les-Macon, Genetie, Burgundy, France 11.50

Classic French Chardonnay – rounded, citrus, apricot & honey

Red Wine

Merlot, Ladera Verde, Valle Central 8.00

Very quaffable everyday Merlot – typically smooth & gentle

Rioja Vega, Crianza, Rioja 10.00

Fresh, organic Rioja – a mouthful of blackcurrants & vanilla with a twist of pepper

Côtes du Rhône Villages, Les Coteaux, Boutinot France 10.00


Berry aromas, brambly fruit & lovely sweet spice make this a stalwart of our list

Malbec, Tanners, Mendoza 9.00

Big, ruby red, full of fruit and dark swirling Malbec character – great with steak and friends

Primitivo, A Mano, Puglia 11.50

Made using the best grapes from very old vines - rich, intense & marvellously fruity



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THE BEAR & RAGGED STAFF CELLAR



Sample menu – see online for what we have available

Rosé Wine

Whole Bunch Rosé, False Bay, Coastal Region 8.00

Pale, spicy blend of Cinsault & Mourvèdre, lovely with garlic prawns or on its own.

Château du Galoupet 2018, Cru Classé, Provence 17.50

Our all-time favourite top quality rosé – its only fault is that it disappears too fast

Pinot Grigio Rosé, Terrazze delle Luna 9.00

Pinot Grigio rosé comes of age – pale, delicious & a gold medal winner

Fizz

Prosecco Spumante Extra Dry DOC, Ca' di Alte 11.00

Nice quality Prosecco – lively bubbles, hints of apple & a creamy texture

Crémant de Bourgogne Brut, No.21, J-C Boisset 17.50

Made by the Champagne method, and very much in the style – just sans the price-tag

Veuve Clicquot Yellow Label, NV, Champagne 55.00

Wonderfully familiar bottle that makes any party go with a swing

Champagne Piper-Heidsieck Cuvée Brut NV 32.00

Marilyn Monroe's favourite, served at the Oscars. Triple gold medal-winner. Grand

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