JULY AT THE BEAR & RAGGED STAFF

Welcome back! We have missed everyone so much. We're delighted to be getting back to serving you the good stuff.

Our menu features everything we've been missing most, plus specials focusing on the very best Summer ingredients we can source daily from our farmers, fishermen and fruit and veg growers. They need our support, and (honestly) we need yours. Please come as often as you can, and eat and drink your fill, to ensure that the Great British pub survives and thrives as we all need it to. Cheers.

SMALL PLATES

Warm Mini Bloomer & Garlic Butter 3.50 V

Nocerella, Gaeta & Cerignola Olives 3.75

Devilled Whitebait, Garlic & Paprika Mayonnaise 4.75

Halloumi Fries, Bloody Mary Ketchup 4.75 V
Tomato Houmous, Baked Chickpeas & Flatbread 4.50 Padron Peppers & Sea Salt 5.50

STARTERS

Poached Salmon & Prawn Cocktail, Crushed Avocado, Crab Mayonnaise 9.50

Today's Summer Soup - See Blackboard 6.00 V

Pan-fried Scallops, White Beans, Leeks & Chorizo 12.00

Ham Hock & Cheddar Croquettes, Tomato Chutney 7.50

Laverstoke Park Buffalo Mozzarella, Evesham Heritage Tomatoes, Basil 8.50 V

Hot & Sour Salad, Chilli, Mooli, Cucumber, Peanuts & Sesame 7.00/13.00

Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

MAIN COURSES

Free-range Flat Iron Chicken, Kiev Butter, Confit Garlic, Skinny Fries or Green Salad 17.50

Pan-fried Sea Bass Fillets, Miso-roasted Aubergine, Edamame Beans, Chilli, Ginger, Garlic & Beansprouts 18.00

Sri Lankan Sweet Potato, Cauliflower & Chickpea Curry, Basmati Rice & Chapati 14.75

Battered Loin of Cod & Chips, Mushy Peas, Tartare Sauce 15.00

Cornish Rack of Lamb, Roast Mediterranean Vegetables, Black Olives & Salsa Verde 22.00

Today's Market Fish, Brown Butter, Capers & Shaved Fennel - Market Price

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.00

GRILL

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. All Steaks are served with Chips & Watercress Salad.

8oz Rump Cap 19.75

100z Rib Eye 27.50

Add Béarnaise or Peppercorn Sauce 1.75

Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Chips 13.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 14.75

Add Free-range Bacon or Field Mushroom 2.00

SIDES

Thick-cut Chips or Skinny Fries 3.95

Buttered New Potatoes 4.00 V

Heritage Tomato Salad, Basil & Olive Oil 4.25

Summer Green Vegetables, Olive Oil & Lemon 4.00 — Halloumi Fries, Bloody Mary Ketchup 4.75 V

Battered Onion Rings 3.75 V

DESSERTS

Hot Chocolate Fondant, Honeycomb Ice Cream 7.75 V

Apple Tarte Tatin, Vanilla Ice Cream 7.00 @

Mascarpone Cheesecake, Macerated Strawberries & Basil 7.00 V

Peach Melba Knickerbocker Glory, Caramelised Almonds 6.50 V

Salcombe Dairy Ice Creams & Sorbets 5.95 V

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Mango or Raspberry Sorbet)

Mini Pud & Tea or Coffee 5.95

Slice of Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee

ARTISAN CHEESE WITH PETER'S YARD BISCUITS

Our cheeses change with the season & are all served ripe & ready with chutney, apple & water biscuits

Choose from: Camembert Gillot $|\mathbf{v}|$ Rutland Red $|\mathbf{v}|$ Rollright | Blanche Goats $|\mathbf{v}|$ Northern Blue $|\mathbf{v}|$

All five cheeses 12.00 Any three cheeses 7.00 A single smidgen of cheese 3.75

