

# SUNDAY AT THE BEAR & RAGGED STAFF

*We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an age-old favourite for a reason and long may it continue.*

## SMALL PLATES

Warm Mini Bloomer & Garlic Butter 3.50 **v**

Nocerella, Gaeta & Cerignola Olives 3.75 

Halloumi Fries, Bloody Mary Ketchup 4.95 **v**

Tomato Houmous, Baked Chickpeas & Flatbread 4.50 

## STARTERS

Baked Somerset Camembert, Truffle Honey, Walnut Crust & Toasted Sourdough 8.00 **v**

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

Pan-fried Native Scallops, Tartare Hollandaise, Spinach & Capers 12.00

Today's Soup - See Blackboard 6.00 **v**

Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toasted Sourdough 8.25

## SUNDAY ROASTS

*All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy*

Aubrey's Dry-aged Rump of Beef 17.00

Jimmy Butler's Free-range Leg of Pork & Crackling 16.50

Roast of the Day - See Blackboard

Vegetarian Special - See Blackboard **v**

## MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 4.50 **v**

Braised Red Cabbage 4.00 **v**

## MAIN COURSES

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

Pan-fried Sea Bream Fillet, Coconut Emerald Dahl, Tempered Spices 17.50

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

Roast Squash Salad, Black Rice, Chilli, Sesame, Toasted Pumpkin Seeds, Pickled Radish 7.00/13.00 

*Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50*

## SIDES

Thick-cut Chips or Skinny Fries 3.95 

Buttered New Potatoes 4.00 **v**

## DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream 6.50 **v**

Warm Chocolate Fondant, Honeycomb Ice Cream 8.00 **v**

Lemon & Pistachio Polenta Cake, Black Cherries 6.75 **v**

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 **v**

Salcombe Dairy Ice Creams & Sorbets 5.95 **v**

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

## ARTISAN CHEESE

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

Choose from: Camembert Gillot | Rutland Red **v** | Beauvale | Blanche Goats **v** | The Strathearn **v**

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



**v Vegetarian dishes**  **Vegan dishes** We're also happy to adapt other dishes, please ask.

*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. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.*

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