

SEPTEMBER 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 ✓
Nocerella, Gaeta & Cerignola Olives 3.75 🥗
Devil'd Whitebait, Garlic & Paprika Mayonnaise 4.75

Halloumi Fries, Bloody Mary Ketchup 4.75 ✓
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 ✓
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 ✓
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, Beansprouts, Sesame, Chilli & Ginger 18.00
Sri Lankan Sweet Potato, Cauliflower & Chickpea Curry, Basmati Rice & Chapati 14.75 🥗
Brixham Fish & Chips, Peas, Tartare Sauce 15.00
Roast Cornish Lamb, Roast Mediterranean Vegetables, Black Olives & Salsa Verde 21.00
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
10oz Rib Eye 27.50
Add Béarnaise or Peppercorn Sauce 1.75
Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Fries 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 ✓
Heritage Tomato Salad, Basil & Olive Oil 4.25 🥗
Summer Green Vegetables, Olive Oil & Lemon 4.00 🥗
Halloumi Fries, Bloody Mary Ketchup 4.75 ✓
Battered Onion Rings 3.75 ✓

DESSERTS

Hot Chocolate Fondant, Honeycomb Ice Cream 7.75 ✓
Apple Tarte Tatin, Vanilla Ice Cream 7.00 🥗
Mascarpone Cheesecake, Macerated Strawberries & Basil 7.00 ✓
Peach Melba Knickerbocker Glory, Caramelised Almonds 6.50 ✓
Salcombe Dairy Ice Creams & Sorbets 5.95 ✓
(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

Our cheeses change with the season & are all served ripe & ready with chutney, apple & water biscuits
Choose from: Camembert Gillot ✓ | Rutland Red ✓ | Rollright | Blanche Goats ✓ | Northern Blue ✓
All five cheeses 12.00 Any three cheeses 7.00 A single smidgen of cheese 3.75



✓ **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.

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way.

With thanks to some of our favourites.



Chase Distillery

Family-owned, single estate distillery, creating superb spirits



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Aubrey Allen

Grass-fed, dry-aged British beef



Wye Valley Asparagus

Grown in Herefordshire and served only in season, because British is best



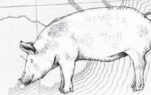
Severn & Wye Smokery

Smoking salmon traditionally



Union Hand-Roasted

Ethically-sourced speciality coffee



Jimmy Butler

Free-range Blythburgh pork



Colchester day-boats

Hand-picked & native



Brown Sugar Bakery

Natural bread from locally-grown wheat in Oxfordshire



Henners Vineyard

English sparkling wine from East Sussex



Laverstoke Farm

Hampshire-made buffalo mozzarella



Cornish Lamb

Quality lamb from traditional pastures



Merrifield Duck

Free-range & from a farm where welfare really counts



Brixham day-boats

Cornish sardines, pollock & flat fish



Salcombe Dairy

Award-winning ice-cream & sorbets



THE BEAR &
RAGGED STAFF

MAKING LIFE PEACHY