

GARDEN MENU 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

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 🥑

STARTERS

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

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

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

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

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

Aubrey's Dry-aged 8oz Rump Steak Cap, Chips & Watercress Salad 19.75

Add Béarnaise or Peppercorn Sauce 1.75

SIDES

Thick-cut Chips or Skinny Fries 3.95 🥑

Summer Green Vegetables, Olive Oil & Lemon 4.00 🥑

ARTISAN CHEESE

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

Choose from: Camembert Gillot v | Rutland Red v | Rollright | Blanche Goats v | Northern Blue v

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

DESSERTS

Hot Chocolate Fondant, Honeycomb Ice Cream 7.75 v

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



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.

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.



THE BEAR &
RAGGED STAFF

MAKING LIFE PEACHY