

WINTER AT THE BEAR & RAGGED STAFF

*Winter is a wonderful time for hearty and comforting food. Let's eat, drink and make merry whilst we have the chance.
From British game to farmhouse cheeses and native fish – we will always serve the good stuff.*

SMALL PLATES

Great for sharing over a drink while you decide.

Garlic Baguette 3.75 **v**

Nocerella, Gaeta & Cerignola Olives 3.75 🍴

Buttermilk Fried Chicken & Caesar Sauce 5.75

Beetroot Falafel, Coconut Yoghurt 5.00 🍴

Halloumi Fries, Bloody Mary Ketchup 5.50 **v**

Shawarma-spiced Houmous, Dukkah & Flatbread 4.50 🍴

Iberico Chorizo 5.50

STARTERS

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

King Prawn Cocktail, Crab Mayonnaise 9.50

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

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

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

Maple-roasted Butternut Squash Salad, Puy Lentils, Walnuts & Orange 7.00/13.00 🍴

Add Halloumi 2.50 **v**, Smoked Tofu 2.50 🍴 or Free-range Buttermilk Chicken 3.25

MAIN COURSES

Free-range Roast Chicken Supreme, Sticky Garlic Greens & Fries 16.50

Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice & Chapati 14.75 🍴

Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00

Honey-glazed Merrifield Duck Breast, Savoy Cabbage, Smoked Bacon, Puréed Celeriac, Green Peppercorn Jus 22.50

Today's Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

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

Pan-fried Salmon, Leeks, Edamame & White Bean Sauce, Gremolata 17.50

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 & Rocket.

8oz Rump Cap Steak 19.75

10oz Rib Eye Steak 27.50

Add Béarnaise or Peppercorn Sauce 1.75 | Add Onion Rings 3.95

Steak Diane - Fillet Steak Medallions, Creamy Mushroom & Shallot Sauce 25.00

Add extra 3oz Fillet Medallion 5.00

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.50 🍴

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00

Add Free-range Bacon or Field Mushroom 2.00

SIDES

Thick-cut Chips 4.00 🍴

Skinny Fries 4.00 🍴

Buttered Mash 4.00 **v**

Green Salad, Soft Herbs, Toasted Seeds, Vinaigrette 4.25 🍴

Sticky Garlic Winter Greens 4.00 **v**

Cauliflower Cheese 4.50 **v**

DESSERTS & CHEESE

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

Crème Brûlée, Shortbread 6.25 **v**

Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 🍴

Apple Tarte Tatin, Vanilla Ice Cream 7.00 🍴

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

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

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

Mini Pud & Tea or Coffee 5.95

Chocolate Truffle Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee

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

Choose from: Gillot Camembert | Rutland Red **v** | Beauvale | Blanche **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.

*Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price.
An optional 10% service is added to parties of six or more, all tips go to the team. Allergens: before ordering, please speak to our team,
dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.*