

SUNDAY AT THE BEAR & RAGGED STAFF

We are serious about Sunday roast which is why you'll find at least three choices on our menu every week. Settle in for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian choice with all the glorious trimmings. It's an age-old favourite for a reason. Long may it reign.

SMALL PLATES

Garlic Baguette 3.75 **v**

Nocerella, Gaeta & Cerignola Olives 3.75 

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

Shawarma-spiced Houmous, Dukkah & Flatbread 4.50 

STARTERS

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

King Prawn Cocktail, Crab Mayonnaise 9.50

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

Today's Winter 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 Pork & Crackling 16.50

Roast of the Day - See Blackboard

Spiced Sweet Potato & Kale Pie 14.75 

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

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

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

Slow-roast Cornish Lamb Shoulder, Celeriac Purée, Roasted Roots & Crispy Lamb 18.75

Maple-roasted Butternut Squash Salad, Puy Lentils, Chilli, Walnut & Orange 7.00/13.00 

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

SIDES

Thick-cut Chips or Skinny Fries 4.00 

Buttered Mash 4.00 **v**

DESSERTS

Crème Brûlée, Shortbread 6.25 **v**

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

Apple Tarte Tatin, Vanilla Ice Cream 7.00 

Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 **v**

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

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant 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 **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.