

SPRING AT THE BEAR & RAGGED STAFF

Here you are, at last. If this last year has taught us anything, it's that we need our friends and we miss great pubs. So raise a glass to your companions and tuck into the good stuff. More than ever we are sourcing fine British produce, from cheese to fish, alongside free-range pork & chicken and pasture-fed steak. It's Spring, so look out for wonderful English asparagus and Cornish lamb gracing the specials board. Wow, it's so good to be back doing our thing - we've missed you as much as you've missed us. Welcome!

SMALL PLATES

Great for sharing over a drink while you decide.

Nocerella, Gaeta & Cerignola Olives 3.75 🍷

San Francisco Sourdough, English Rapeseed Oil & Dukkah 4.75

Warm Ciabatta & Garlic Butter 4.50 v

Padron Peppers, Sea Salt 5.75 🍷

Halloumi Fries & Bloody Mary Ketchup 5.50 v

Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50 🍷

Dorset Red Post Salami 5.50

STARTERS

Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.25

Today's Spring Soup - See Blackboard 6.00 v

Baked Somerset Camembert, Truffle Honey, Walnut Crust & Toasted Sourdough 8.25 v

Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00

Warm Moroccan Salad - Harissa-roast Cauliflower, Chickpeas, Giant Cous Cous, Pomegranate & Almonds 7.00/13.00 🍷

Add Crispy Duck 3.25 or Halloumi 2.50 v

A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.

MAIN COURSES

Miso-glazed Cod, Black Rice, Choy Sum, Lime, Chilli & Coriander 19.50

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

Aubergine, Pineapple & Coconut Malay Curry, Hot Green Chutney & Basmati Rice 14.75 🍷

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

Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.25

Merrifield Duck Breast, Braised Chicory, Delmonico Potatoes, Green Peppercorn & Orange Sauce 23.50

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. Steaks are served with Chips & Rocket.

8oz Rump Cap Steak 19.95

10oz Rib Eye Steak 27.50

Add Béarnaise or Peppercorn Sauce 1.75 | Add Onion Rings 3.95 v

Steak Diane - Fillet Steak Medallions, Creamy Mushroom & Shallot Sauce 26.50 - Add extra 3oz Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.75 🍷

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 New Potatoes 4.00 v

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

Sticky Garlic Greens 4.00 v

Rocket & Watercress Salad, Caesar Dressing 4.00 v

DESSERTS & CHEESE

Warm Chocolate Fondant, Creme Fraîche & Pistachio Crumb 8.00 v

Crème Brûlée, Shortbread 6.25 v

Mango & Pineapple Eton Mess, Coconut 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

Banoffee Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee

Our British cheeses change with the season & are all served ripe & ready with chutney, apple & Peter's Yard Crackers

Choose from: Baron Bigod | Blanche | Lady Mary | Rutland Red | Beauvale

All five cheeses 12.50 | Any three cheeses 7.50 | 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.