# LUNCH 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

Warm Ciabatta & Garlic Butter 4.50 V

Buttermilk Fried Chicken & Caesar Sauce 5.75

Padron Peppers, Sea Salt 5.75

Halloumi Fries & Bloody Mary Ketchup 5.50 V

San Francisco Sourdough, English Rapeseed Oil & Dukkah 4.75 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

Beef Scrumpet, Wholegrain Mustard Mayonnaise & Pickled Shallots 8.75

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

Today's Seasonal Vegetarian Special - See Blackboard V

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

120z Sirloin on the Bone 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 30z 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 or 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

Apple Tarte Tatin, Vanilla Ice Cream 7.00

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*)

SANDWICHES Add Chips or Soup 2.50

Grilled Cheese on Sourdough, Marmite Onions 8.25 V

Jimmy Butler's Roast Pork Roll, Stuffing & Apple Sauce 9.50

Buttermilk Chicken, Baby Gem & Caesar Sauce on Brioche 10.00

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.