

SUNDAY AT THE BEAR & RAGGED STAFF

We are serious about Sunday roasts, 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 wellington with all the glorious trimmings. It's an age-old favourite for a reason. Long may it reign.

SMALL PLATES

Warm Ciabatta & Garlic Butter 4.95 v Halloumi Fries & Bloody Mary Ketchup 5.75 v
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95
Nocerella, Gaeta & Cerignola Olives 3.95 🍷

STARTERS

Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toast 8.75
King Prawn Cocktail, Crab Mayonnaise 9.75
Crown Prince Pumpkin Soup, Toasted Seeds & Rustic Wholemeal Croutons 6.25 🍷
Baked Somerset Camembert, Truffle Honey, Walnut Crust & Sourdough 8.95 v
Pan-fried Native Scallops, Puréed Cauliflower & Sherry-soaked Raisins 12.25

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey Allen's Dry-aged Rump of Beef 17.50
Jimmy Butler's Free-range Pork & Crackling 16.75
Roast of the Day - Please Ask
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 15.50 v

MAKE THE MOST OF YOUR ROAST

To Share - Free-range Pork & Sage Stuffing 3.75 | Cauliflower Cheese 4.50 v
Braised Red Cabbage 4.25 🍷
Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.25

MAIN COURSES

Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 29.00
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.00 🍷
Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 13.00 🍷
Add Honey & Mustard Pork 3.50 or Halloumi Croutons 3.00 v

SIDES

Thick-cut Chips or Skinny Fries 4.25 🍷 Truffle Mac & Cheese 3.75 v Onion Rings 4.00 v

DESSERTS

Apple & Blackberry Crumble & Custard 6.25 v
Warm Chocolate Fondant, Crème Fraîche & Pistachio Crumb 8.25 v
Crème Brûlée, Shortbread 6.75 v
Apple Tarte Tatin, Vanilla Ice Cream 7.25 🍷
Mulled Wine Poached Pear, Blackcurrant Sorbet 6.75 🍷
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.75 v
Salcombe Dairy Ice Cream & Sorbet 6.00 v
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)
Mini Pud - Chocolate Brownie or Smidgen of Cheese & your choice of Tea or Coffee 6.25

BRITISH ARTISAN CHEESE

Our British cheeses change with the season & are all served ripe & ready, with Chutney, Apple & Peter's Yard Crackers
Baron Bigod | Blanche v | Rutland Red v | Maida Vale v | Beauvale
All Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

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. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. 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. If you want to know more about how our dishes are cooked or prepared, please talk to us.