

LUNCH AT THE BEAR & RAGGED STAFF

Spring is here at last, look out for wonderful English asparagus and Cornish lamb gracing our specials board. Sunny days call for native hand-picked crab and day-boat fish, outside with a glass of rosé. Gather your friends and tuck into the good stuff.

SMALL PLATES

Nocellara, Gaeta & Cerignola Olives 3.95 🍴

Jamón Serrano, Salchichón & Chorizo 5.95

Warm Ciabatta & Garlic Butter 5.25 v

Padron Peppers, Sea Salt 5.75 🍴

Jimmy Butler's Honey Mustard Chipolatas,
Spring Onions & Crispy Shallots 5.50

Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 5.25 🍴

Halloumi Fries & Bloody Mary Ketchup 6.25 v

STARTERS

Hand-picked Native White Crab, Hot Buttered Crumpet 12.25

Warm Honey & Walnut Camembert, Green Apple 9.00 v

Merrifield Duck Scrumptet, Hoi Sin, Cucumber & Spring Onion Salad 8.95

Today's Spring Soup, Ciabatta - See Blackboard 6.25 v

Cured Chalk Stream Trout, Crème Fraîche & Lemon Dressing 9.25

Orange, Pistachio, Carrot & Red Chilli Salad, Ras El Hanout, Roast Lemon Dressing 7.25 / 13.25 🍴

Add Crispy Duck 3.50 or Halloumi Croutons 3.00 v

MAIN COURSES

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.75

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

Jimmy Butler's Free-range Pork Chop, Butter Beans, Bacon & Courgette, Apple Salsa 19.00

South Indian Aubergine & Lentil Curry, Crispy Chickpeas, Basmati Rice & Chapati 15.00 🍴

Today's Spring Vegetarian Special - See Blackboard v

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50

Coq Au Riesling, Grapes, Smoked Bacon, Crisp Chicken Skin, New Potatoes 19.50

Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. Steaks served with Chips & Rocket.

Add Béarnaise, Chimichurri or Peppercorn Sauce 2.25 | Add Onion Rings 4.50 v

8oz Rump Cap Steak 21.50

12oz Sirloin on the Bone 29.50

Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 28.75 - Add extra 3oz Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50 🍴

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.50 - Add Free-range Bacon 2.00 or Marmite Onions 1.50 v

SIDES

Thick-cut Chips or Skinny Fries 4.25 🍴

Purple Sprouting Broccoli, Chimichurri 4.50 🍴

Green Salad, Soft Herbs, Toasted Seeds,

Chardonnay Vinaigrette 4.25 🍴

Creamed Spinach, Roast Garlic & Nutmeg 4.25 v

Truffle Mac & Cheese 4.00 v

SANDWICHES Add Chips or Soup 3.50

Grilled Cheese on Sourdough, Marmite Onions 8.95 v

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

Severn & Wye Smoked Salmon on Sourdough,

Crème Fraîche & Pickles 9.50

DESSERTS & CHEESE

Chocolate & Salted Caramel Torte, Crème Fraîche 8.50 v

Apple Tarte Tatin, Vanilla Ice Cream 7.50 🍴

Mascarpone Cheesecake, Drunken Cherries,

Amaretti Crumb 7.75 v

Rhubarb Trifle, Lemon & Mascarpone Cream 7.50 v

Treacle Tart, Clotted Cream 7.25 v

Salcombe Dairy Ice Cream & Sorbet 6.50 v

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

Mini Pud & Tea or Coffee 6.50

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

Choose from: Baron Bigod | Luna Goats v | Baby Baronet | Pitchfork Cheddar | Beauvale Blue

All Five Cheeses 13.00 | Any Three Cheeses 8.50 |

Smidgen of Cheese 4.50

v Vegetarian dishes 🍴 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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. 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 our superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.