

# SUNDAY BEST 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

- Nocellara, Gaeta & Cerignola Olives 3.95 🥑 Warm Ciabatta & Garlic Butter 5.25 v  
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 5.50  
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 Scrumpet, Hoi Sin, Cucumber & Spring Onion Salad 8.95  
Cured Chalk Stream Trout, Crème Fraîche & Lemon Dressing 9.25  
Today's Spring Soup, Ciabatta - See Blackboard v

## SUNDAY ROASTS

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

- Aubrey Allen's Dry-aged Rump of Beef 18.00  
Jimmy Butler's Free-range Pork & Crackling 17.50  
Roast of the Day - Please Ask  
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 15.75 v

### MAKE THE MOST OF YOUR ROAST

- To Share* - Free-range Pork & Sage Stuffing 3.75 | Cauliflower Cheese 5.00 v

## MAINS

- Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 29.50  
Coq Au Riesling, Grapes, Smoked Bacon, Crisp Chicken Skin, New Potatoes 19.50  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50 🥑  
Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50  
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*

## SIDES

- Thick-cut Chips or Skinny Fries 4.25 🥑 | Onion Rings 4.50 v

## PUDS & BRITISH CHEESES

- Apple Crumble & Custard 6.50 v  
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)*

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

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

Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.50

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v Vegetarian Ingredients 🥑 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 every superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.