

# 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 4.00  Warm Ciabatta & Garlic Butter 5.25 v  
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 5.75  
Halloumi Fries & Bloody Mary Ketchup 6.25 v

## STARTERS

Today's Winter Soup, Ciabatta - See Blackboard 6.75 v  
British Coppa, Celeriac Remoulade, Watercress 8.75  
Baked Camembert, Roast Garlic & Chive Crumb, Onion Marmalade & Ciabatta Croûtes 9.00 v  
Monkfish Tempura, Vietnamese Dipping Sauce, Mooli & Pickled Ginger 11.75

## SUNDAY ROASTS




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

Aubrey Allen's Dry-aged Rump of Beef 18.50  
Jimmy Butler's Free-range Pork & Crackling 17.95  
Roast of the Day - Please Ask  
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 16.00 v

### MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese 5.50 v | Free-range Pork & Sage Stuffing 3.75

## MAINS


South Indian Sweet Potato & Chickpea Curry, Toasted Cashews, Basmati Rice & Chapati 15.75   
Slow-cooked Cornish Lamb, Cavolo Nero, Butter Beans & 'Nduja 22.50  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.00   
Pan-seared Hake, Café de Paris Cauliflower, Spinach, Pine Nuts & Sherry-soaked Sultanas 21.50  
Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 31.50  
*Add Béarnaise, Peppercorn Sauce or Café de Paris Butter 2.50 | Onion Rings 4.75 *

## SIDES

Thick-cut Chips or Skinny Fries 4.25  | Creamed Spinach, Nutmeg 4.25 v

## PUDS & BRITISH CHEESE

Bramley Apple Crumble & Custard 6.50 v  
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 8.50 v  
Warm Pear & Almond Tart, Chantilly Cream 7.75 v  
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 7.75  
Warm Chocolate Fondant, Crème Fraîche, Mulled Black Cherries 8.95 v  
Jude's Ice Cream & Sorbet 6.75 v  
*(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)*  
*Our cheese changes with the season & are all served ripe & ready, with Chutney, Apple & Peter's Yard Crackers*  
Finn v | Clara Goats v | Solstice v | Cornish Gouda | Isle of Wight Blue v  
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 6.75

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.