



SUMMMER AT THE BEAR

Summer is always an exciting season, make the most of it. Sunny days outdoors and longer evenings to enjoy the best Devonshire crab, Isle of Wight tomatoes and sweet English berries. A glass of rosé wouldn't be out of place either. Cheers!

APÉRITIFS

Nyetimber Classic Cuvée 10.00 | Champagne Piper-Heidsieck 10.50 | Aperol Spritz 8.75

STARTERS

Roast Red Pepper Soup & Ciabatta 6.95 
Garlic & Paprika King Prawns, Isle of Wight Tomatoes,
Toasted Sourdough 10.50
Baked Saint Marcellin, Sultanas & Red Chicory 9.00
Artichokes, White Beans & Tomatoes, Herb Dressing 8.50 
Hand-picked Devonshire Crab, Cured Salmon,
Apple & Cucumber 12.50
Free-range Chicken Caesar Salad, Anchovies,
Parmesan & Croûtes 9.50 / 18.50

SMALL PLATES

Warm Artisan Ciabatta - Garlic Butter & Marmite Butter 5.50 
Padron Peppers, Sea Salt 5.75 
Halloumi Fries, Bloody Mary Ketchup 6.75 
Sun-dried Tomato & Salsa Verde Houmous,
Crispy Chickpeas & Flatbread 5.75 
Adriatic Anchovies & Gremolata 6.75
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.00
Warm Gougères, Truffle Cheese Sauce 6.50





MAINS

Jimmy Butler's BBQ-glazed Pork Belly, Black Beans & Summer Slaw 19.00
Goats' Cheese & Courgette Orzo, Lemon & Herb Crumb 15.00 
Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 18.75
Pan-fried Seabass, Ratatouille & Fennel Salad 21.00
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.75
Indian-spiced Sweet Potato Patties, Emerald Spinach, Coconut & Red Onion Salad 15.00 
Fish Pie - King Prawn, Hake, Loch Trout & Smoked Haddock, Butter Leaf Salad 21.50
Roast Merrifield Duck Breast, Shallot Tarte Tatin & Chicory 28.00
Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage, Peanuts & Nuoc Cham Dressing 14.00 
Add Crispy Duck or Halloumi Croutons  3.75

GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!
Steaks served with Chips & Rocket | Add Béarnaise or Peppercorn Sauce 2.50 | Add Onion Rings 4.75 
8oz Rump Cap Steak 22.50
12oz Sirloin on the Bone 32.50
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 30.00 | *Add extra 30z Fillet Medallion* 7.50
Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.00
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.00 
Add Free-range Bacon 2.50 or Marmite Onions 1.50 

SIDES





Isle of Wight Tomato Salad 4.75 
Thick-cut Chips or Skinny Fries 4.50 
Caesar Salad, Anchovies & Parmesan 4.75
Tempura Courgette Fries, Truffle Dip 5.00 
Ssamjang New Potatoes, Chilli & Sesame 4.50 

PUDS & BRITISH CHEESE



Peach Melba Cheesecake & Passion Fruit Curd 8.50 
Summer Pudding, Blueberry Compote & Vanilla Ice Cream 8.00 
Salted Caramel & Chocolate Tart, Honeycombe, Crème Fraîche 9.00 
Crème Brûlée, Shortbread 7.25 
Rum Baba, Pineapple & Chantilly Cream 7.75 
Jude's Ice Cream & Sorbet 7.00
*(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate,
Lemon or Raspberry Sorbet)*

Mini Pud & Tea or Coffee 6.75
Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee

Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Finn  | Clara Goats  | Solstice  | Cornish Gouda |
Isle of Wight Blue 

All Five Cheeses 13.00 | Any Three Cheeses 8.50 |
Smidgen of Cheese 4.50

 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. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. 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.



THE BEAR & RAGGED STAFF

MAKING LIFE PEACHY

We always serve the good stuff, naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers, working with those who have the same ethics as us. We're also proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality, and our coveted Three Star Accreditation makes us best in class. In support of our sustainability mission, we have also offset the printing of our menus, supporting World Land Trust.

www.makinglifepeachy.com

