



# BREAKFAST AT THE BEAR & RAGGED STAFF



The old proverb demands we eat breakfast like Kings (and Queens). We serve the classics, alongside modern vegetarian favourites. Always the best quality; free-range bacon and sausages from Jimmy Butler's Blythburgh Farm, Clonakilty Black Pudding and artisan sourdough from Royal Warrant Holders. Start the day right!

## BREAKFAST

- Toasted Granola, Coconut Yoghurt, Berry Compote & Pecans 6.00 **Ve**  
 Dunkeld Smoked Salmon & Scrambled Eggs, Toasted Sourdough 9.75  
 American Pancakes, Maple Syrup & Crispy Bacon or Blueberries & Crème Fraîche 7.75  
 Jimmy Butler's Sausage Patty, Free-range Egg & Cheese Brioche, Brown Sauce 6.75  
 Brown Crab Hollandaise, English Muffin, Baby Spinach & Poached Eggs 12.25  
 Dunkeld Smoked Salmon Royale, Free-range Poached Eggs & Hollandaise 12.00  
 Eggs Benedict - English Muffin, Roast Ham, Free-range Poached Eggs & Hollandaise 11.25  
 Smashed Avocado, Free-range Poached Eggs, Spring Onion & Chilli on Toasted Sourdough 10.50 **V**  
 Wild Mushrooms & Poached Eggs, Toasted Sourdough 9.00 **V**  
 Full English Breakfast - Jimmy Butler's Sausage & Bacon, Mushroom, Clonakilty Black Pudding, Baked Beans, Tomatoes, Free-range Poached Eggs & Toasted Sourdough 14.00  
 Vegetarian Full English - Vegan Haggis, Spinach, Mushrooms & Tomatoes, Baked Beans, Free-range Poached Eggs & Toasted Sourdough 12.75 **V**  
 Jimmy Butler's Bacon Bloomer 6.50  
 Add Free-range Egg 1.75  
 If you prefer gluten-free or dairy-free alternatives to our toast and butter, please ask.

## SOFT DRINKS

- Passion Fruit Spritz 6.00  
 Big Tom Virgin Bloody Mary 4.50  
 Fresh Orange Juice 3.00  
 Eager Apple or Cranberry Juice 2.80  
 JARR Ginger Kombucha 4.00  
 Cawston Press - Cloudy Apple or Rhubarb 3.30  
 Frobishers - Pineapple or Cherry Juice 3.00  
 Frobishers - Apple & Mango or Orange & Passionfruit 3.30

### STIFFENERS

- Champagne Mimosa 9.00  
 Bloody Mary 8.75  
 Strawberry Bellini 7.50  
 Aperol Spritz 8.95

## HOT DRINKS

*Our speciality coffee is Union Hand-Roasted's Revelation blend of beans from small-scale co-operatives in Peru and Honduras. Served with semi-skimmed milk. Swap dairy milk for soya or oat for 35p. Add flavoured syrup for 50p. Decaf tea and coffee also available.*

- Double Espresso 2.70  
 Americano, Cortado 3.60  
 Cappuccino, Flat White, Latte 3.70  
 Liqueur Coffee 7.40  
 Hot Chocolate 3.60  
 Luxury Hot Chocolate 4.00  
 A Pot of Proper Yorkshire Tea 3.30  
 A Pot of Twinings Tea 3.20  
 Earl Grey, Green Tea, Peppermint,  
 Lemon & Ginger, Chamomile & Honey, Spicy Chai  
 Fresh Mint Tea 2.75

**v Vegetarian Ingredients** **ve 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. An optional 10% service is added to parties of six or more, all tips go to the team.



# LUNCH AT THE BEAR & RAGGED STAFF



Autumn is a wonderful time to embrace all nature has to offer; look out for spiced apples, roast pumpkins, hedgerow berries, and rich game. Settle in with a warming red wine or good pint of ale after a long walk, and escape life's bustle.

## APERITIFS

- Aperol Spritz 8.95
- Champagne Piper-Heidsieck 10.50
- Kir Royale 11.00

## DELI

- Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.75 **V**
- Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 6.75 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.50
- Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 **Ve**
- Halloumi Fries, Bloody Mary Ketchup 7.50 **V**
- Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.25 **V**

## STARTERS

- Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.75
- Roast Squash, Basil Pesto & Whipped Crematta, Chicory, Pumpkin Seeds 8.75 **Ve**
- Today's Autumn Soup, Ciabatta - See Blackboard 7.75 **V**
- Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
- Twice-baked Cheddar & Comté Soufflé, Apple, Rocket & Walnut Salad 9.00
- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.25

## MAINS

- Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus 19.75
- Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.50 **V**
- Pan-fried Sea Trout, Buttermilk & Dill Sauce, Baby Spinach 21.25
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.95
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.75
- Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.75
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 **Ve**
- Ox Cheek, Garlic Cavolo Nero, Celeriac Purée & Crispy Onions 22.75
- Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.95 **Ve**  
Add Crispy Beef or Halloumi Croutons **V** 3.75  
Add 3oz Fillet Medallion 7.50

## 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 2.75 | Café de Paris Butter 2.75
- 8oz Rump Cap Steak 23.50
- 12oz Sirloin on the Bone 32.50
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 33.00
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Steak Burger, American Cheese, Pickles, Relish & Fries 17.00
- Crispy Aubergine Burger, Sweet Chilli Jam, Smoked Cheese & Fries 16.50 **Ve**
- Add Free-range Bacon or Grilled Halloumi **V** 2.50

## SANDWICHES *Add Chips or Soup 3.50*

- Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.75
- Maple-cured Gammon Ciabatta, Piccalilli & Rocket 10.75
- Grilled Cheese on Sourdough, Marmite Onions 10.25 **V**

## SIDES

- Thick-cut Chips or Skinny Fries 4.95 **Ve**
- Roast Beetroot, Feta & Walnuts 4.95 **V**
- Garlic Cavolo Nero 4.95 **V**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**
- Mac & Cheese 4.95 | Add Truffle 1.00 **V**
- Onion Rings 4.95 **Ve**

## PUDS & BRITISH CHEESE

- Apple Tarte Tatin, Vanilla Ice Cream 8.50 **Ve**
- Crème Brûlée, Shortbread 7.50 **V**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 **V**
- Blackberry Crumble Cheesecake 8.25 **V**
- Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 **V**
- Jude's Ice Cream & Sorbet 6.95 **V**  
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet
- Mini Pud & Tea or Coffee 6.95  
Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
- British Cheese - Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
- Choose from: Baron Bigod | Driftwood Goats **V** | Rollright | Quicke's Vintage Cheddar | Northern Blue **V**
- All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75

**V Vegetarian Ingredients** **Ve 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.



# AUTUMN AT THE BEAR & RAGGED STAFF



Autumn is a wonderful time to embrace all nature has to offer; look out for spiced apples, roast pumpkins, hedgerow berries, and rich game. Settle in with a warming red wine or good pint of ale after a long walk, and escape life's bustle.

## APERITIFS

- Aperol Spritz 8.95
- Champagne Piper-Heidsieck 10.50
- Kir Royale 11.00

## DELI

- Baked Somerset Camembert, Roast Garlic Crumb,  
Onion Marmalade & Croûtes 9.75 **V**
- Chilli & Soy Glazed Chicken Wings,  
Spring Onion, Coriander 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 6.75 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.50
- Beetroot & Pomegranate Molasses Houmous,  
Walnuts, Flatbread 6.50 **Ve**
- Halloumi Fries, Bloody Mary Ketchup 7.50 **V**
- Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.25 **V**

## STARTERS

- Garlic & Paprika King Prawns, Roast Tomatoes,  
Toasted Sourdough 10.75
- Roast Squash, Basil Pesto & Whipped Crematta,  
Chicory, Pumpkin Seeds 8.75 **Ve**
- Today's Autumn Soup, Ciabatta - See Blackboard 7.75 **V**
- Free-range Chicken, Ham & Apricot Terrine, Piccalilli,  
Toasted Sourdough 9.00
- Twice-baked Cheddar & Comté Soufflé, Apple,  
Rocket & Walnut Salad 9.00
- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.25

## MAINS

- Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus 19.75
- Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.50 **V**
- Pan-fried Sea Trout, Buttermilk & Dill Sauce, Baby Spinach 21.25
- Free-range Chicken Schnitzel, Garlic & Parsley Butter,  
Rocket, Parmesan & Fries 19.95
- Daily Market Fish, Brown Butter,  
New Potatoes, Rocket - Market Price
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.75
- Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.75
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry,  
Coconut Sambal, Basmati Rice & Chapati 16.00 **Ve**
- Ox Cheek, Garlic Cavolo Nero,  
Celeriac Purée & Crispy Onions 22.75
- Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.95 **Ve**  
*Add Crispy Beef or Halloumi Croutons **V** 3.75*  
*Add 3oz Fillet Medallion 7.50*

## 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 2.75 | Café de Paris Butter 2.75*
- 8oz Rump Cap Steak 23.50
- 12oz Sirloin on the Bone 32.50
- Steak Diane - Fillet Steak Medallions, Mushroom,  
Shallot & Cream Sauce 33.00  
*Add extra 3oz Fillet Medallion 7.50*
- Aubrey's Steak Burger, American Cheese,  
Pickles, Relish & Fries 17.00
- Crispy Aubergine Burger, Sweet Chilli Jam,  
Smoked Cheese & Fries 16.50 **Ve**  
*Add Free-range Bacon or Grilled Halloumi **V** 2.50*

## SIDES

- Thick-cut Chips or Skinny Fries 4.95 **Ve**
- Roast Beetroot, Feta & Walnuts 4.95 **V**
- Garlic Cavolo Nero 4.95 **V**
- Green Salad, Soft Herbs, Toasted Seeds,  
Chardonnay Vinaigrette 4.95 **Ve**
- Mac & Cheese 4.95 | *Add Truffle 1.00 **V***
- Onion Rings 4.95 **Ve**

## PUDS & BRITISH CHEESE

- Apple Tarte Tatin, Vanilla Ice Cream 8.50 **Ve**
- Crème Brûlée, Shortbread 7.50 **V**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 **V**
- Blackberry Crumble Cheesecake 8.25 **V**
- Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 **V**
- Jude's Ice Cream & Sorbet 6.95 **V**  
*Choose Three: Madagascan Vanilla, Strawberry, Chocolate or  
Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet*
- Mini Pud & Tea or Coffee 6.95  
*Chocolate Brownie or Smidgen of Cheese with your choice of  
Tea or Coffee*
- British Cheese - Our cheese changes with the season & are all served  
ripe & ready with Chutney, Apple & Peter's Yard Crackers
- Choose from:  
Baron Bigod  
Driftwood Goats **V**  
Rollright  
Quicke's Vintage Cheddar  
Northern Blue **V**
- All Five Cheeses 13.25 | Any Three Cheeses 9.50 |  
Smidgen of Cheese 4.75

**V Vegetarian Ingredients** **Ve Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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# 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.

## DELI

Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00  
Tempura Courgette Fries, Truffle Cheese Dip 6.75 v | Halloumi Fries, Bloody Mary Ketchup 7.50 v  
Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 ve  
Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.25 v

## STARTERS

Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.75  
Today's Autumn Soup, Ciabatta - See Blackboard 7.75 v  
Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00  
Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.75 v

## SUNDAY ROASTS

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

Aubrey Allen's Dry-aged Rump of Beef 21.50  
Jimmy Butler's Free-range Pork & Crackling 20.25  
Free-range Chicken Supreme 20.75  
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 18.95 v

### MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese 6.25 v | Free-range Pork & Sage Stuffing 4.25

## MAINS

Pan-fried Sea Trout, Buttermilk & Dill Sauce, Baby Spinach 21.25  
Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 ve  
Ox Cheek, Garlic Cavolo Nero, Celeriac Purée & Crispy Onions 22.75  
Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 32.50  
*Add Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75*

## SIDES

Thick-cut Chips or Skinny Fries 4.95 ve | Onion Rings 4.95 ve | Mac & Cheese 4.95 (*Add Truffle 1.00*)

## PUDS & BRITISH CHEESE

Bramley Apple & Blackberry Crumble, Custard 7.95 v  
Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 v  
Apple Tarte Tatin, Vanilla Ice Cream 8.50 ve  
Blackberry Crumble Cheesecake 8.25 v  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 v  
Jude's Ice Cream & Sorbet 6.95 v  
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Lemon Sorbet  
British Cheese - Our cheese changes with the season & are all served ripe & ready, with Chutney, Apple & Peter's Yard Crackers  
Baron Bigod | Driftwood Goats v | Rollright | Quicke's Vintage Cheddar | Northern Blue v  
All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75  
Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.95

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

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# CHILDREN'S MENU

Don't forget you're also welcome to eat from our main menu - our Chefs are happy to make simpler versions of most dishes, or a half portion at half the price. Our ketchup is Rubies in The Rubble, which has none of the nasties compared to others, and you'll find no artificial ingredients in our soft drinks too!

## STARTERS

Garlic Bread 4.95 **v**

Houmous & Crunchy Vegetables 5.25 **Ve**

Halloumi Fries & Rubies in the Rubble Ketchup 5.95 **v**

Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 5.75

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## MAINS

*Our chips are served unsalted, and all dishes are served with vegetables*

Jimmy Butler's Sausage & Mash, Peas & Jug of Gravy 8.00

Fish & Chips, Peas or Beans 8.50

Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Basmati Rice 7.75 **Ve**

Aubrey Allen's Steak Burger, Cheddar Cheese, Fries & Crunchy Vegetables 8.00

Free-range Grilled Chicken, Greens, Skinny Fries 8.50

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## PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 4.75 **v**

Chocolate Brownie & Vanilla Ice Cream 4.75 **v**

Jude's Ice Cream or Sorbet Scoop 3.75 **v**

*Madagascan Vanilla, Strawberry, Caramel Cookie Dough or  
Chocolate Ice Cream, Raspberry or Lemon Sorbet*

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## SOFT DRINKS

Frobishers Juice 3.30

*Apple & Mango or Orange & Passionfruit*

Cawston Press 3.30

*Cloudy Apple or Rhubarb*

Orange or Apple Juice 2.30

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