



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**
 Chapel & Swan 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
 Chapel & Swan 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

- Big Tom Virgin Bloody Mary 4.50
 Fresh Orange Juice 3.00
 Eager Apple or Cranberry Juice 2.80
 JARR Ginger Kombucha 4.00
 Firefly - Peach & Green Tea or Lemon, Lime & Ginger 3.80
 Cawston Press - Cloudy Apple, Rhubarb or Orange 3.30
 Frobishers - Pineapple or Cherry Juice 3.00
 Frobishers - Apple & Mango or Orange & Passionfruit 3.30

STIFFENERS

- Peach Bellini 9.00
 Bloody Mary 8.75
 Champagne Mimosa 9.00
 Hugo 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.

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

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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 12.5% service is added to parties of six or more, all tips go to the team.



LUNCH AT THE BEAR & RAGGED STAFF

APERITIFS

- Kir Royale 11.00
- Champagne Piper-Heidsieck 10.50
- Negroni 9.50

DELI

- Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00
- Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 **Ve**
- Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 7.00 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.75
- 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**
- Roast Carrot Soup, Sage & Walnut Pesto, Ciabatta 7.75 **Ve**
- Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
- Baked Somerset Camembert, Cranberry & Herb Crumb, Croûtes 9.75 **V**
- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.50

MAINS

- Merrifield Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus 19.95
- Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.50 **V**
- Braised Beef, Glazed Carrots & Shallots, Redcurrant Jus, Parsley Mash 22.75
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 20.25
- Honey, Sesame & Soy-glazed Sea Bream, Oyster Mushrooms & Crispy Potatoes 21.25
- 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**
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00
- Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.95 **Ve**
Add Crispy Beef or Halloumi Croutons **V** 3.75
Add 30z 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
- Fillet Steak Medallions, Brandy Peppercorn Sauce 33.00
- Add extra 30z 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

- Roast Beetroot, Feta & Walnuts 4.95 **V**
- Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.95
- Thick-cut Chips or Skinny Fries 4.95 **Ve**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**
- Onion Rings 4.95 **Ve**
- Mac & Cheese 4.95 | Add Truffle 1.00 **V**

PUDS & BRITISH CHEESE

- Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 **V**
- Apple Tarte Tatin, Vanilla Ice Cream 8.75 **Ve**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.95 **Ve**
- Blackberry Crumble Cheesecake 8.25 **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: Somerset Camembert **V** | Blanche Goats' **V** Rollright | Rutland Red **V** | Cropwell Bishop Stilton **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 12.5% service is added to parties of six or more, all tips go to the team.



WINTER AT THE BEAR & RAGGED STAFF

APERITIFS

- Kir Royale 11.00
- Champagne Piper-Heidsieck 10.50
- Negroni 9.50

DELI

- Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00
- Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 **Ve**
- Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 7.00 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.75
- 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**
- Roast Carrot Soup, Sage & Walnut Pesto, Ciabatta 7.75 **Ve**
- Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
- Baked Somerset Camembert, Cranberry & Herb Crumb, Croûtes 9.75 **V**
- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.50

MAINS

- Merrifield Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus 19.95
- Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.50 **V**
- Braised Beef, Glazed Carrots & Shallots, Redcurrant Jus, Parsley Mash 22.75
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 20.25
- Honey, Sesame & Soy-glazed Sea Bream, Oyster Mushrooms & Crispy Potatoes 21.25
- 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**
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00
- 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
- Fillet Steak Medallions, Brandy Peppercorn 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

- Roast Beetroot, Feta & Walnuts 4.95 **V**
- Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.95
- Thick-cut Chips or Skinny Fries 4.95 **Ve**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**
- Onion Rings 4.95 **Ve**
- Mac & Cheese 4.95 | Add Truffle 1.00 **V**

PUDS & BRITISH CHEESE

- Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 **V**
- Apple Tarte Tatin, Vanilla Ice Cream 8.75 **Ve**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.95 **Ve**
- Blackberry Crumble Cheesecake 8.25 **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:
- Somerset Camembert **V**
- Blanche Goats' **V**
- Rollright
- Rutland Red **V**
- Cropwell Bishop Stilton **V**
- All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75

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SUNDAY BEST AT THE BEAR & RAGGED STAFF

ENJOY TWO COURSES 26.00 | THREE COURSES 32.00

Includes deli, starters, roasts and puddings

DELI

Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00
Tempura Courgette Fries, Truffle Cheese Dip 7.00 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

Roast Carrot Soup, Sage & Walnut Pesto, Ciabatta 7.75 ve
Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.75
Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
Baked Somerset Camembert, Cranberry & Herb Crumb, 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 21.75
Jimmy Butler's Free-range Pork & Crackling 20.75
Free-range Chicken Supreme 20.95
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 4.95
Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.95

MAINS

Honey, Sesame & Soy-glazed Sea Bream, Oyster Mushrooms & Crispy Potatoes 21.25
Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 ve
Braised Beef, Glazed Carrots & Shallots, Redcurrant Jus, Parsley Mash 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 8.75 ve
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.95 ve
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 - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.95
British Cheese - Our cheese changes with the season & are all served ripe & ready, with Chutney, Apple & Peter's Yard Crackers
Somerset Camembert v | Blanche Goats' v | Rollright | Rutland Red v | Cropwell Bishop Stilton v
All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75

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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**

Jimmy Butler's Honey Chipolatas & Crispy Shallots 5.75

MAINS

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

Free-range Sausages, Creamy Mash & 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, American Cheese, Fries & Crunchy Vegetables 8.00

Free-range Grilled Chicken, Greens, Skinny Fries 8.50

PUDDINGS

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

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*

SOFT DRINKS

Orange or Apple Juice 2.30

Cawston Juice Waters 2.00

Apple & Pear or Apple & Summer Berries

Frobishers Juice

Bumbleberry, Pineapple or Cherry 3.00

Apple & Mango or Orange & Passionfruit 3.30

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