



The Bear & Ragged Staff

COUNTRY INN & DINING

BEAR

To Share

Create your own sharing platter.

Meat, Beef Bourguignon, *Baby Onions & Pancetta* - Chicken Liver & Madeira Parfait, *Pistachio Crumb* **£3.00**
Suffolk Chorizo, *Quince Jelly* - Peppered Beef Carpaccio, *Parmesan Powder & Parsley* (per item)

Fish, Tempura Prawns, *Sesame Mayonnaise* - Aspoll Soused Mackerel, *Root Vegetable Salad* **£3.00**
Hot Smoked Salmon, *Citrus Crème Fraiche & Watercress* - (per item)
Potted Devonshire Crab & Shrimp, *Cayenne Butter*

Garden, Marinated Olives, *Roasted Garlic* - Beetroot Tart Tatin, *Mini Valencay* **£2.75**
Jerusalem Artichoke & Truffle Dip, *Cep Toast* - Purple Sprouting Broccoli, Gruyere & Almond Gratin (per item)

Bread, we make and bake our speciality breads daily. **£1.50**
White or Brown Mini Roll – Sun-dried Tomato & Garlic Focaccia – Shallot, Balsamic & Thyme Bread (per item)

Starters

Seasonal Soup of the Day & Mini Bloomer **£4.75**

Beetroot Tart Tatin, Mini Valencay, Baby Beetroot, Candied Walnuts & Cider Vinegar Dressing **£6.00**

Chicken Liver & Madeira Parfait, Spiced Apple & Pear Chutney, Mini Brioche **£7.00**

Devilled Lambs Kidneys & Wild Mushrooms, Cep Toast **£7.50**

Textures of Cornish Mackerel, Rhubarb & Horseradish **£6.50**

Today's Roasts *Served with, Goose Fat Roast Potatoes, Honeyed Roast Root Vegetables, Buttered Greens, Yorkshire Pudding*

Roast Rump of Beef, Yorkshire Pudding **£12.75**

Roast Pork Shoulder, Crackling, Sage & Onion Stuffing **£11.50**

Corn Fed Chicken Ballotine, Sage & Onion Stuffing **£12.00**

Roast Leg of Cotswold Lamb **£13.50**

Mains

Butter Roast Pollock Fillet, Chorizo Pomme Anna, Spinach & Clams, Red Pepper Puree **£14.00**

Venison, Smoked Bacon & Monterey Jack Cheese Burger, Root Vegetable Chips, Coleslaw, Garden Salad **£14.00**

6oz Sirloin Pavé, Bone Marrow Crusted Mini Cottage Pie, Baby Heritage Carrots, Curly Kale **£22.00**

Pan-fried Wild Sea Bass, Red Chicory & Orange Salad, Mulled Wine & Puy Lentil Jus **£15.00**

Twice Baked Blue Cheese Soufflé, Waldorf Salad **£12.50**

10oz Dry-aged Ribeye, Triple Cooked Chips, Confit Tomato, Watercress **£20.00**
Bloody Mary Butter or Peppercorn Sauce

Beer Battered Cod, Hand Cut Chips, Mushy Peas, Tartare Sauce **£12.00**

Warm Globe Artichoke Tart, Aubergine & Jerusalem Artichoke Salad, Tuffle Beurre Blanc **£12.50**

Roast Creedy Carver Duck Breast, Lyonnaise Potatoes, Romanesco, Orange Sauce **£16.50**

Pan-fried Halibut Fillet, Parsnip Puree, Borlotti Beans, Spring Onion, Verjus Sauce **£20.00**

Roast Butternut Squash, Freeze Dried Pear & Quinoa Salad, Ginger & Honey Dressing **£11.50**

A discretionary 10% service charge will be added to parties of 8 or more.

www.bearandraggedstaff.com