

# BEAR AND RAGGED STAFF

Station Road, Bransford, Worcestershire WR6 5JH

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## THE CURRENT RESTAURANT MENU

*(plus fresh fish dishes daily)*

(v) Basket of home made breads with balsamic vinegar  
and extra virgin olive oil or butter 2.50

(v) Marinated Kalamata olives 3.00

Chef's soup of the day, home-made bread -  
crisp garlic croûtons 5.25

(v) Baked chaser cheese wrapped in filo pastry,  
apricot and carrot marmalade 6.75

Pressed duck and chicken terrine with lemon and thyme,  
red grape chutney - juniper berry and red currant sauce 6.75

Sauté of tiger prawns, spring onion,  
mango and chilli - coriander butter 6.75

Beetroot cured salmon, assorted leaf salad - carpaccio of courgettes -  
pomegranate dressing 6.75

### Main Course

(v) Tarte Tatin of roast shallots, butternut squash and pumpkin -  
rocket and basil infused olive oil - topped with Mozzarella cheese 14.50

(v) Risotto, with mushrooms and sun dried tomatoes 14.00

Roast shoulder steak of local lamb  
with a timbale of aubergine, spinach and tomato -  
rosemary and Madeira sauce 18.00

Pan fried breast of local Pheasant  
with a faggot made from the legs. Braised red cabbage -  
red wine and shallot sauce 15.50

Braised blade of beef  
in coriander and pomegranate.  
Kale - braising liqueur 16.00

Slow cooked belly pork - Beetroot mash -  
glazed apple - cider sauce - crackling 15.00

Char-grilled prime Hereford Rib-eye steak, served with grilled mushrooms,  
tomato and fried onion rings 19.00

Additional items to accompany your rib-eye steak:

Green peppercorn and wholegrain mustard sauce 2.00

Stilton and cheddar cheese rarebit glaze 2.00

Main courses (except those marked \*\*) from this menu  
are served with your choice of new potatoes or chips.  
All main courses are served with your choice of salad or fresh market vegetables  
(including home-grown produce, when available).

## THE CURRENT DESSERT MENU

Chocolate and apricot tart  
Topped with hazelnut marshmallow - Orange and vanilla sauce  
5.50

(v) Pear and date sticky toffee pudding  
Butterscotch sauce  
5.50

(v) Kiwi and apple upside down cake  
Cinnamon anglaise - vanilla ice cream  
5.50

A selection of four coffee desserts:

(v) Tiramisu  
Cappuccino mousse  
(v) Macaroon  
(v) Amaretto coffee shot  
5.50

Chef's pudding of the day 5.50

A 3 scoop selection of luxury ice creams  
*Vanilla, strawberry, chocolate and caramel*  
5.50 (2 scoops: 3.50)

A 3 scoop selection of cool sorbets  
*Various flavours available*  
5.50 (2 scoops: 3.50)

Cheese Plate.  
Stilton and a selection of local  
British Farmhouse cheese  
*with celery, grapes, apple and savoury biscuits*  
6.00

## THE CURRENT BAR CHEF'S SPECIALS (sample only!)

Basket of home-made breads with olive oil, balsamic and butter 1.75  
Chef's in-house honey baked gammon ham - 2 eggs, chips and salad 11.50  
Beer batter deep fried fish - chips and mushy peas 12.50  
Char-grilled Herefordshire beef burger - sesame seed bun - tomato, lettuce and mayonnaise.  
Chips, salad, sweetcorn relish 9.50  
Chef's curry of the day - braised rice, naan bread & pickles 12.00  
Thai style fishcakes - tossed salad - sweet chilli dipping sauce 12.50  
T-bone pork chop - sauté potatoes - green beans - wholegrain mustard sauce -  
glazed apple and crackling 13.50  
Seafood and leek risotto 13.00  
Trio of smoked fish - Tea-smoked mackerel, Salmon and trout.  
Crisp salad, dill crème fraîche - new potatoes 10.00  
Seafood Moneybags - new potatoes, mixed vegetables - white wine sauce 13.50

**Sandwiches (available Monday - Saturday at lunchtime)**

Served with dressed salad and potato crisps.

Locally produced Chaser Cheese and prosciutto ham 5.75

Chicken and avocado pear 5.75

Honey baked Ham and Dijon Mustard 5.00

Grated Mature Cheddar and pickle or red onion 4.75

Hot Beef and fried onions 6.00

*Served in your choice of bakery white or granary baguettes,  
home-made focaccia or black olive ciabatta.*