

BEAR AND RAGGED STAFF MENU

Deciding

- v Home-made rosemary and sun-dried tomato focaccia rolls with olive and sun dried tomato tapenades, oil and balsamic 5.00
- v Kalamata olives marinated in rosemary, garlic, red wine and olive oil 3.50

Start

- v Home-made soup of the day with home-made bread 5.95
- v Mushrooms in a creamy cheese sauce on toasted brioche 5.50
- Chicken liver pâté, home-grown tomato and courgette chutney, melba toast 6.25
- Smoked duck, crispy bacon bits, pomegranate and toasted pecan nut salad, Dijon and maple syrup dressing 6.50
- Panko breaded squid rings, sweet chilli and coriander dipping sauce, mixed leaf salad 7.00
- v Whole baked Camembert, red onion marmalade, home-made walnut and sultana bread for dipping; for two or more 11.50
- Charcuterie meats and pickles with home-made bread for one 7.00 for two 12.50

Bear Burgers

Your choice of burger with tomato, lettuce and red onion marmalade in a home-made brioche bun served with salad garnish and triple cooked chips 11.50

Choose: Home-made Beef Burger

Char-grilled free range chicken breast

v Halloumi, mushroom and mayo

Add: Grilled bacon .50p

Hobsons ale and wholegrain mustard Cheddar .50p

Mains

Locally sourced 8oz. Ribeye steak, sautéed button mushrooms, grilled beef tomato, beer batter onion rings, triple cooked chips, salad garnish 19.50 *(Add peppercorn or creamy blue cheese sauce 2.50)*

10oz. Gammon steak, two free-range eggs, triple cooked chips, garden peas (or a mixed salad) 12.50

Roast breast of free range chicken wrapped in Prosciutto ham. Braised leeks, Dauphinoise potato, wild mushroom and tarragon cream sauce 15.50

Slow braised belly pork, apple and potato mash, carrot purée, green beans, cider jus 15.50

Chef's Curries of the day, braised rice, grilled naan 13.00

Pan fried salmon, pickled fennel, sautéed bok choi, crab beignet 16.00

Roast chunky cod served on a chorizo bouillabaisse with king prawns and mussels 16.00

Beer batter deep fried haddock and triple cooked chips with confit garden peas and lemon 12.95

Breaded whole tail Scampi, triple cooked chips, garden peas, lemon 12.50

v Roast marrow stuffed with Halloumi and vegetables stir fried in dark soy. Spiced tomato sauce 12.00

v Squash, spinach and Mozzarella lasagne. Dressed salad, garlic bread 12.50

All main courses are served as complete dishes -additional sides available

Side orders 3.00

Triple cooked Chips	New potatoes	Dauphinoise potatoes
Onion rings	Mixed salad	Peas

Allergies and food intolerances - Please discuss your individual requirements with us before ordering.

BEAR AND RAGGED STAFF MENU

Bar Menu

v Home-made focaccia breads, tapenades, oil and balsamic
5.00

v Kalamata olives marinated in rosemary, garlic, red wine &
olive oil 3.50

Chicken liver pâté, home-grown tomato and courgette
chutney, melba toast 6.25

v Home-made soup of the day with home-made focaccia
bread 5.95

Bear Burgers 11.50

Your choice of burger with tomato, lettuce and red onion
marmalade in a home-made brioche bun served with salad
garnish and triple cooked chips

Choose from:

Home-made Beef Burger

Char-grilled free range chicken breast

v Halloumi, mushroom and mayo

Add: Grilled bacon .50p

Hobsons ale and wholegrain mustard Cheddar cheese .50p

Chef's curries, basmati rice, grilled naan bread and pickles
13.00

Grilled gammon, two free range fried eggs, triple cooked
chips, garden peas (or salad if preferred) 12.50

Beer batter deep fried haddock, triple cooked chips and
confit peas 12.95

(Gluten free batter also available)

**Breaded whole tail Scampi, triple cooked chips, garden peas
12.50**

**v Roast marrow stuffed with Halloumi and vegetables stir
fried in dark soy. Spiced tomato sauce 12.00**

**Locally sourced 8oz. Ribeye steak, sautéed button
mushrooms, grilled beef tomato, beer batter onion rings,
triple cooked chips, salad garnish 19.50**

Add peppercorn sauce 2.50

Add creamy blue cheese sauce 2.50

SALADS

**Mixed salad with our House dressing
(or plain, if preferred) served with your choice of:**

Prawn 8.50

Prawn mayonnaise 8.50

Chicken, avocado and blue cheese 8.50

Chicken, avocado and bacon 8.50

Charcuterie meats 8.50

v Feta and black olive 8.50

Add buttered new potatoes 3.00

Add triple cooked chips 3.00

LUNCHTIME BAGUETTES (Monday - Saturday)

**Served with dressed salad garnish and sweet potato crisps in
white or granary baguette, ciabatta roll, rosemary focaccia
bread**

Chicken and wholegrain mustard 5.95

Prawn mayonnaise 5.95

Smoked salmon and cucumber 5.95

Bacon, lettuce and tomato with mayonnaise 5.95

Steak and fried onion 7.50

BEAR AND RAGGED STAFF MENU

v Warm brie and red onion marmalade 5.95

v Cheese and red onion 5.95

**We regret, sandwiches and snacks are not served in the
restaurant area.**