

BEAR AND RAGGED STAFF

Station Road, Bransford, Worcestershire WR6 5JH

Tel: 01886 833399 Fax: 01886 833106

THE CURRENT RESTAURANT MENU

(plus fresh fish dishes daily)

Basket of home made breads with balsamic vinegar
and extra virgin olive oil or butter 1.95

Marinated Kalamata olives 2.75

Chef's soup of the day, home-made bread -
crisp garlic croûtons 4.75

King prawn Bhoona
with green peppers and lightly curried garlic butter 6.75

Chicken liver parfait
Redcurrant and quince sauce - kumquat and apricot
Chutney - melba toast 5.75

Sweet cured salmon
Courgette carpaccio- caraway-scented olive oil 6.50

(V) Fan of melon
Lime and ginger syrup - raspberry sorbet 5.50

Main Course

(V) Three cheese and red onion baked savoury cheesecake -
balsamic and rosemary dressing 14.00

(v) Creamy garlic mushrooms
glazed with cheese 13.00

Breast of local pheasant
medley of glazed shallots, mushrooms and smoked
bacon in Madeira jus 14.50

Roast calf's liver on sweet potato mash -
sage and Madeira sauce -
medley of broad beans and petits pois - bacon cracking 16.00

Char-grilled leg of local lamb 'Basturma style'
(marinated with pomegranate and fresh coriander) -
fresh rustic chips and grilled lemon 14.50

Char-grilled prime Herefordshire Rib-eye steak
grilled mushrooms, tomato and crispy onions 17.75

To accompany your Rib-eye steak:
Green peppercorn sauce 1.75
Stilton glaze 1.75

**Main courses are served with seasonal vegetables,
or mixed salad, and parsley potatoes or fries.**

SUNDAY LUNCH

Roast sirloin of Herefordshire beef, Yorkshire pudding, roast potatoes 13.00

Roast loin of Gloucestershire pork, roast potatoes 12.00

In addition, we have a chalkboard featuring several fresh fish dishes.

THE CURRENT DESSERT MENU

Lavender crème brûlée

Coconut sorbet in a brandysnap basket

5.00

Apricot glazed bread and butter pudding

Cointreau custard

5.00

Soft poached meringues

Raspberry consommé –
chocolate biscotti biscuits

5.00

Chocolate and banana tart

Pecan and caramel sauce

5.00

A selection of luxury ice creams

Vanilla, strawberry, chocolate and caramel

5.00 (just 2 scoops available @ 2.50)

A selection of cool sorbets

Various flavours available

5.00 (just 2 scoops available @ 2.50)

CHEESE PLATE

A selection of British cheeses, some locally produced

with celery, grapes, apple chutney and savoury biscuits

5.50

THE CURRENT BAR MENU (sample only!)

Basket of home-made breads with olive oil, balsamic and butter 1.75

Marinated Kalamata olives 2.50

Chef's soup of the day, homemade bread - crisp garlic croûtons 4.50

Chef's in-house honey-baked ham - two eggs, chips and salad 10.50

Beer batter deep-fried haddock - chips and salad (or vegetables) 11.00

Wild boar & apple sausages, mash, braised red cabbage, red wine sauce 11.50

Lamb Jalfreizi Curry with braised rice and naan bread 11.00

Thai style fishcakes - tossed salad - crispy new potatoes - sweet chilli dipping sauce 10.50

"Lancashire Hot Pot" 10.50

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.*