

# Bear & Ragged Staff

June 09

## **Bread & Olives £4.50**

Organic Sour Dough & Multi Grain Bread & Chilli Marinated Spanish Olives  
Extra Virgin Olive Oil, Aged Balsamic Vinegar, Sea Salt

## **Charcuterie Platter To Share £8-£12-£15**

Duck Rillettes, Chicken Liver Pate, Parma Ham, Black Pepper Pastrami, Milanese Salami  
Giant Caper Berries, Cornichons, Silver Skin Onions, Onion Marmalade,  
Organic Sour Dough & Multi Grain Bread

## **Greek Meze To Share**

Gigante Beans in Tomato Sauce, Roman Artichoke Hearts  
Sun Dried Tomatoes in Oil, Flame Roasted Red Peppers  
Stuffed Vine Leaves, Houmous & Pitta Bread, Roasted Aubergine, Feta & Olives  
**£2.75 Each - 4 £10 - 6 £13.50 - 8 £16**

## **Starters**

Summer Carrot & Ginger Soup, Coriander Crème Fraiche **£4.50**  
Pan Fried Sardine, Jersey Royals, Runner Bean Salad, Gribiche Dressing **£5.50**  
Quail Eggs, Watercress & Black Pudding Salad, Cider Dressing **£6**  
Grilled Wiltshire Asparagus, Poached Egg, Sorrel Hollandaise **£5.50**  
Steamed Razor Clams, Smoked Bacon, White Wine, Garlic & Parsley **£6**  
Potted Old Spot, Cornichons, Toasted Sourdough **£5.50**

## **Main Courses**

Char-grilled British Ribeye Steak, Watercress, Hand Cut Chips, Béarnaise Sauce **£16**  
Char-grilled British Sirloin Steak, Watercress, Hand Cut Chips, Béarnaise Sauce **£17**  
Courgette & Garden Herb Risotto, Goats Cheese **£8/11**  
Pan Fried Sea Trout, Crushed Broad Beans, New Season Mushrooms **£13.50**  
Braised Pig Cheeks, Pan Haggerty Potato, Spinach, Cockle & Parsley Sauce **£11.50**  
Skate Wing, Nut Brown Butter & Caper Sauce, Garden Salad, Fries **£14**  
Pan Fried Halibut, Sauteed Citrus & Ginger Jersey Royals, Rocket Salad **£16**  
Lamb Chump Steak, Potato & Aubergine Gratin, Seasonal Greens, Pan Jus **£13.50**  
Seared Salmon Fillet, Sea Samphire, Moules, Hollandaise Sauce **£14.50**

## **Side Orders £2.50**

Seasonal Greens / Runner Beans  
New Season Carrots / Jersey Royals  
Hand Cut Chips / Mixed Breads  
Mixed Herb & Leaf Salad

## **Desserts £4.50**

Summer Pudding, Crème Fraiche & Berry Coulis  
Hot Chocolate Fondant, Dark Chocolate Sauce, Vanilla Pod Ice Cream  
Lime Tart, Gin & Tonic Sorbet  
Raspberry & Blueberry Fool, Honeyed Oats  
Tonka Bean Crème Brulee

## **Selection of British Cheeses, Oatcakes & Quince Jelly £6 / £11**

Oxford Blue, Mature Cheddar, Cornish Yarg, Oxford Isis, Oak Smoked Applewood, Appleby  
Double Gloucester

**All our dishes are cooked to order using only the finest fresh produce, sourced from the best local suppliers, organic & sustainable where possible. GM Free. Nuts are used within our kitchen. Please ask your server for vegetarian options.**

**A discretionary 10% service charge will be added to your bill.**

**Mon Thurs 6.30/9.30 Fri Sat 6.30/10**  
**www.bearandraggedstaff.com Tel : 01865 862329**

**Executive Chef: Rob Wallace**