



The Bear & Ragged Staff

BAR · RESTAURANT · FUNCTIONS

Puddings

Warm White & Dark Chocolate Fudge Brownie, Vanilla Pod Ice Cream	£5.00
Lemon & Mango Tart, Sea Breeze Sorbet	£5.00
Bear & Ragged Staff Banoffee Pie, Dark Chocolate Shavings	£5.00
Summer Berry Pudding, Crème Fraiche	£5.00
Orange Crème Brulee, Homemade Chocolate Chunk Shortbread	£5.00
Selection of British Cheeses, Crackers, Celery, Chutney, Grapes	
<i>Oxford Blue, Marksbury Farmhouse Mature Cheddar,</i>	3 for £6.50
<i>Oak Smoked Applewood, Cornish Yarg, Oxford Isis</i>	5 for £11.00

Dessert Wine & Port

Buller's Fine Old Muscat	75ml	£3.75
Anthony Quady Orange Muscat or Black Muscat	75ml	£4.40
Fonseca Crusted Port	75ml	£4.75
Churchill's 20yr old Tawny Port	75ml	£7.00

Liqueur Coffees

£4.75

Tia Maria, Amaretto, Jameson's, Bailey's, Courvoisier, Vodka,
Captain Morgan's, or *whatever else takes your fancy...*

Tea & Coffee

Freshly Ground Coffee	£2.00	Pot of; English Breakfast, Earl Grey, Darjeeling	
Espresso	£2.00		£2.00
Double Espresso	£3.00		
Cappuccino	£2.50	Peppermint, Lemon & Ginger, Green Tea, Camomile	
Latte	£2.75		£2.00
Mocha	£2.75	Floater Coffee	£2.75

Liqueurs/After Dinner Drinks /Nightcaps

Calvados		£3.20
Amaretto Disaronno		£3.40
Baileys		£3.40
Highland Park, Glenfiddich, Singleton 12yr Old Single Malts		£3.40
Bushmills, The Macallan, Aberlour 10yr Old Single Malts		£3.40
Liqueurs: Drambuie, Cointreau, Tia Maria, Grand Marnier		£3.40
Al Massaya Lebanese Arak		£3.70
Remy Martin VSOP		£3.90
Bas Armagnac "Baron Saint Feux" 1990		£4.70
Somerset Cider Brandy, 10yr Old		£4.70
Selection of Cocktails		<i>from</i> £5.50