

SUMMER AT THE BEAR & RAGGED STAFF

Summer is always an exciting season, make the most of it. Sunny days outdoors and longer evenings to enjoy the best Devon crab, fresh watermelon salad, Isle of Wight Tomatoes and sweet English berries. A glass of rosé wouldn't be out of place either. Cheers!

APÉRITIFS

Nyetimber Classic Cuvée 10.00
Champagne Piper-Heidsieck 9.50
Aperol Spritz 8.50

SMALL PLATES



Nocellara, Gaeta & Cerignola Olives 3.95 
Jamón Serrano, Salchichón & Chorizo 5.95
Warm Ciabatta & Garlic Butter 5.25 
Jimmy Butler's Honey Mustard Chipolatas,
Spring Onions & Crispy Shallots 5.50
Padron Peppers, Sea Salt 6.00 
Shawarma-spiced Houmous,
Crispy Chickpeas & Flatbread 5.25 
Halloumi Fries & Bloody Mary Ketchup 6.25 

STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey 8.75 
Hand-picked Devon Crab & Poached Salmon Salad 12.25
Merrifield Duck Scrumpet, Hoi Sin,
Cucumber & Spring Onion Salad 8.95
Today's Summer Soup, Ciabatta - See Blackboard 6.50 
Garlic & Paprika King Prawns, Roast Tomatoes,
Toasted Sourdough 9.95
Hot & Sour Salad, Watermelon, Chilli, Red Pepper,
Peanuts & Sesame 7.25 / 13.25 
Add Crispy Pork 3.50 or Halloumi Croutons 3.00 

A 25p contribution from our superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

MAINS






Free-range Chicken Supreme, Chorizo, Butter Beans & Tomato 19.50
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50
Satay Aubergine, Sautéed Spinach, Ginger & Coriander Slaw 15.25 
Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.75
Today's Summer Vegetarian Special - See Blackboard 
Jimmy Butler's Pork Belly, Champ Mash, Crackling, Peas, Courgettes & Beans 19.50
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00

GRILL


We serve the best British beef. Grass-fed, naturally slow-grown on carbon capturing pasture. 28 Day dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with Chips & Rocket | Add Onion Rings 4.50  Add Béarnaise or Peppercorn Sauce 2.25
8oz Rump Cap Steak 21.50
12oz Sirloin on the Bone 29.75
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 29.00
Add extra 3oz Fillet Medallion 5.50
Shrimp Burger, Gochu Mayonnaise, Baby Gem & Fries 16.50
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50 
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.50
Add Free-range Bacon 2.00 or Marmite Onions 1.50 

SIDES

Thick-cut Chips or Skinny Fries 4.25 
Peas, Courgettes, Beans, Lemon & Olive Oil 4.00 
Green Salad, Soft Herbs, Toasted Seeds,
Chardonnay Vinaigrette 4.25 
Isle of Wight Tomato Salad 4.75 
Truffle Mac & Cheese 4.25 

SANDWICHES

Add Chips or Soup 3.50
Grilled Cheese on Sourdough, Marmite Onions 8.95 
Jimmy Butler's Roast Pork Roll, Stuffing & Apple Sauce 9.50

PUDS & BRITISH CHEESES

Pavlova - English Raspberries, Passion Fruit Curd 8.00 
Chocolate & Salted Caramel Torte, Crème Fraîche 8.50 
Apple Tarte Tatin, Vanilla Ice Cream 7.75 
Banoffee Cheesecake, Rum-soaked Raisins,
Bananas & Pecans 8.25 
Lemon Posset, White Chocolate 7.50 
Jude's Ice Cream & Sorbet 6.50 
(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate,
Lemon or Raspberry Sorbet)
Mini Pud & Tea or Coffee 6.50
Chocolate Brownie or Smidgen of Cheese with Tea or Coffee
Our British cheeses change with the season & are all served
ripe & ready with Chutney, Apple & Peter's Yard Crackers
Choose from: Baron Bigod | Luna Goats  | Baby Baronet |
Pitchfork Cheddar | Beauvale Blue
All Five Cheeses 13.00 | Any Three Cheeses 8.50 |
Smidgen of Cheese 4.50

 Vegetarian Ingredients  Vegan Ingredients
Please note - some items may be cooked in multi-purpose fryers.

Allergens: Before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.



Are you
interested to
know the carbon
footprint of our
dishes?

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way.

With thanks to some of our favourites.

www.makinglifepeachy.com



British Game

Wild venison from suppliers who are passionate about farming sustainably



British Cheese

Great tasting cheese from award-winning cheesemakers



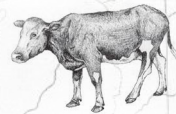
Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

Single estate distillery, creating some of our favourite gin and vodka



Aubrey Allen

Grass-fed, dry-aged British beef



Portwood Asparagus

Grown in Norfolk & served only in season, because British is best



Jimmy Butler

Free-range Blythburgh pork



Colchester Day-boats

Hand-picked & native



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Severn & Wye Smokery

Smoking salmon traditionally



Jude's Ice Cream

Unbelievably delicious and carbon negative



Nyetimber Estate

World-renowned English Sparkling wine producer from West Sussex, Hampshire & Kent



Merrifield Duck

Free-range & from a farm where welfare really counts



Laverstoke Farm

Hampshire-made buffalo mozzarella



Cornish Lamb

Quality lamb from traditional pastures

Capreolus Fine Foods

Award-winning charcuterie using local, free-range or wild meat



Brixham Day-boats

Cornish sardines, pollock & flat fish



THE BEAR &
RAGGED STAFF

PEACH PUBS
—Making Life Peachy—



We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.