



# The Bear & Ragged Staff

COUNTRY INN & DINING

## Sharing Boards

**Charcuterie Board-** Rare Roast Beef, Parma Ham, Milano Salami, Chicken Ballotine, Pickles **14.95**

**Antipasti Board-** Marinated Peppers, Hummus, Pecorino, Chargrilled Artichoke, Sunblushed Tomato, Olives **13.95 (V)**

**Seafood Board-** Cured Salmon, Whitebait, Smoked Mackerel Pate, Cured Rollmops **14.95**

## Additions to Your Board at 3.00 Per Item

**The Sea-** Cured Trout Tomato Salsa – Lemon Poached King Prawns - Crispy Whitebait Herb Mayonnaise

**The Garden-** Marinated Chargrilled Vegetables - Mixed Olives - Roasted Garlic - Hummus and Crudities **(V)**

**The Butchery-** Duck Spring Rolls with Sweet Chili Sauce - Crackling Sticks  
with Apple and Mustard – Chicken Ballotine and Pickles

**Bakery-** Mini Bloomer or Rosemary and Garlic Focaccia or Toasted Sour Dough **2.00 Each (V)**

## Starters

Chicken Ballotine, Caramelised Onion Chutney, Toasted Sour Dough **6.50**

Cured Salmon, Fennel Salad, Horseradish Cream **8.95**

Goats Cheese and Beetroot Salad **7.50 (V)**

Pan Fried Lambs Kidneys on Toasted Ciabatta, Rocket Salad **6.95**

Orzo Pasta with Peas, Mint, Pine Nut and Herb Pesto, Shaved Pecorino **7.50 (V)**

Seasonal Soup with Baked Granary Bread **4.95 (V)**

Scallops with Chorizo, Cucumber, Lime and Baby Leaf Salad **9.95**

## Mains

Beer Battered Cod, Hand Cut Chips, Minted Pea Puree, Tartar Sauce **13.95**

Poached Salmon and Prawn Salad, Potato Salad, Bloody Mary Sauce **16.95**

Thai Papaya Salad, Mango, Cucumber, Toasted Peanuts, Chilli and Cherry Tomatoes **12.95 (V)**

Add Baby Shrimps / Chicken **3.50**

Quinoa Salad - Sun Dried Tomato, Halloumi, Puy Lentils, Capers, Chick Peas,

Lemon Dressing, Mixed Leaf Salad, Rocket and Wild Garlic Pesto dressing **14.95 (V)**

8oz Beef Burger, Oxford Blue Cheese, Bacon, Coleslaw, Tomato, Skin on Fries **13.95**

## Today's Roasts

**(Served with Goose Fat Roast Potatoes, Today's Selection of Seasonal Vegetables)**

*We offer child size portions of any roast or any dishes from our mains at a cost of £8.95 per portion*

Roast Rump of Beef with Yorkshire Pudding, **14.50**

Roast Shoulder of Free Range Pork and Pork Belly, Crackling, Sage & Onion Stuffing, **12.75**

Roast Leg of Oxfordshire Lamb, **14.50**

Roast Trio of Pork, Lamb and Beef with Yorkshire Pudding, **15.95**

Half Roast Chicken off The Bone with Sage & Onion Stuffing, **13.50**

Vegetarian Roast, Mushroom, Garlic & Thyme Roast Potatoes, Vegetable **11.75 (V)**

## Sides at 3.00 Each

Sautéed Buttered Green Beans, Braised Red Cabbage, Skin on Fries, Hand Cut Chips,

Mixed Green Salad, Tomato and Red Onion Salad.

A discretionary 10% service charge will be added to parties of 8 or more. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available.