# 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)

(v) Basket of home made breads
with balsamic vinegar,
local extra virgin rapeseed oil and butter 2.95

- (v) Marinated Kalamata olives 3.00
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Chef's soup of the day home-made bread - crisp garlic croûtons 5.75

(v) Shallot and shitake mushroom tart topped with goats cheese - red onion marmalade 6.95

#### Oak smoked salmon

mixed leaf salad - walnut and sour cherry bread - walnut and herb dressing 7.50

Sauté of pigeon breast haggis and barley risotto - beetroot jus 7.25

Ham and leek terrine wrapped in Prosciutto ham - green tomato chutney 7.00

#### **Main Course**

Twice cooked belly pork
with a confit of shallots and buttery smoked bacon champ Dijon and cider sauce 16.75

#### Moroccan-inspired lamb shank

Slow cooked lamb shank with prunes, apricots and toasted almonds with roast vegetable, coriander and lemon cous cous. 18.50

## Breast of local pheasant

with braised red cabbage - satsuma, thyme and green peppercorn sauce - rosemary potatoes 16.95

#### Confit of Rabbit saddle

and legs braised with chorizo sausage, chick peas and sweet potato - smoked paprika sauce 16.75

Char-grilled prime Hereford Rib-eye steak, served with grilled mushrooms, crispy onion rings & rustic chips 19.75

Additional items to accompany your rib-eye steak:

Mushroom and tarragon sauce 2.50

Stilton and Cheddar cheese rarebit glaze 2.50

Additional side dishes available - £2.50 Rustic Chips Parsley buttered potatoes Roast vegetables Crisp mixed salad Peas

### THE CURRENT DESSERT MENU

(v) Sticky toffee pudding Pecan butterscotch sauce vanilla mascarpone 5.50

Blackberry chiboust Cassis syrup - lime tuile biscuit 5.50

(v) Dark chocolate brownie with chocolate mousse and chocolate meringue 5.50

(v) Raspberry and lemon grass crème brûlée Sablée biscuit 5.50

Chef's pudding of the day
5.50
A 3 scoop selection of luxury ice creams
Vanilla, strawberry, chocolate and caramel
5.50 (2 scoops: 3.50)

We also have a home-made, dairy free ice cream available (v) Dark chocolate, lemon grass & chilli soya milk ice cream

Cheese Plate.
Stilton and a selection of local
British Farmhouse cheese
with celery, grapes, apple and savoury biscuits
6.00

#### CURRENT CHEF'S SPECIALS (sample only!)

Basket of home-made breads -balsamic vinegar and extra virgin rapeseed oil and butter 2.95

Marinated Kalamata olives 3.00

Chef's in-house honey baked gammon ham, 2 eggs, chips and salad 12.95

Beer batter deep fried haddock - chips and mushy peas 12.95 (Also available Gluten-free)

Char-grilled Herefordshire beef burger in a soft bap with tomato, lettuce and mayonnaise.

Chips, salad and burger relish 12.50

Chef's home-made curry - with braised rice, naan bread and pickles 13.50

Dressed Cornish crab with crisp salad, minted new potatoes and soured cream and chive dressing 13.60

Thai-style fishcakes - crispy potatoes - Kachumber salad - Sweet chilli dipping sauce 13.00

(v) Yellow courgette "Basteeya-style" - courgette and almonds with turmeric and cinnamon in filo pastry.

Mint butter sauce -maple roast sweet potatoes 14.00

(v) Red and golden beetroot risotto - roast cherry tomatoes - roast pepper sauce 14.00 Sharing plate for two: prosciutto ham, chorizo sausage, chaser cheese, sun dried tomatoes, black olives, chilli jam and focaccia bread 14.50

Sandwiches (available Monday - Saturday at lunchtime)
Served with dressed salad and crisps 5.95
B.L.T. (bacon, lettuce, tomato and mayonnaise)
Grated mature cheddar and red onion
Grated mature cheddar and Branston pickle
Honey baked ham and Dijon mustard
Roast pepper, bacon and Chaser cheese
Prawn and mayonnaise