



FEASTING MENU

Generous sharing dishes, served to the centre of the table for everyone. Choose **one** feast below for the whole table — each includes a set of courses to share, with a choice of dishes within every course. Full details of each feast follow.

1

THE FEAST

Snacks · Starters · Mains · Puddings

£65

PER PERSON

2

THE GRAND FEAST

Snacks · Starters · Mains · Puddings

£75

PER PERSON

3

THE SIGNATURE FEAST

Snacks · Starters · Mains · Puddings

£95

PER PERSON

All menus are served feasting-style for the whole table. Premium selections are included according to the chosen menu.

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in all of our dishes. Prices include VAT but exclude a discretionary 12.5% service charge that will be added to your final bill. Crazy Bear is a cashless business.



THE FEAST

£65 per person

V Vegetarian PESC Pescatarian

SNACKS

£5 per person — optional extra

Warm Focaccia ^V

Single-Estate Extra Virgin Olive Oil,
Sea Salt

Deville Eggs

Nduja, Chives, Crispy Shallots

Gildas ^{PESC}

Cantabrian Anchovy, Gordal Olive,
Piparra Peppers

STARTERS

choose 2

Ham Hock Terrine

Lardo, Pistachio, Apple Caramel

Baron Bigod ^V

Blackcurrant Mostarda, Walnut

Burrata ^V

Heritage Beetroot, Toasted
Hazelnuts, Herb Oil

Waldorf Salad ^V

Apple, Celery, Candied Walnuts,
Buttermilk Dressing

Heritage Tomatoes ^V

Basil, First-Press Olive Oil

Baby Gem ^V

Blackcurrant Mostarda, Beetroot

MAINS

choose 2

Whole Roast Chicken

Harissa Butter, Burnt Lime

Porchetta

Fennel, Garlic, Rosemary, Salsa Verde

Roast Cod ^{PESC}

Mussel & Cider Velouté, Sea Aster

Veal Spaghetti Bolognese

Fresh Pasta, Aged Parmesan

Roast Aubergine ^V

Spiced Yoghurt, Aleppo Chilli

Charred Leeks ^V

Café de Paris Butter, Herbs

Roast Potatoes and Tenderstem Broccoli with Garlic & Chilli Butter are served alongside every mains selection.

PUDDINGS

choose 2

Baked Alaska ^V

Vanilla Parfait, Sponge, Torched
Italian Meringue

Basque Cheesecake ^V

Seasonal Fruit Compote

Pineapple Sundae ^V

Roast Pineapple, Vanilla Ice Cream,
Rum Caramel, Toasted Coconut

Tiramisu ^V

Espresso, Whipped Mascarpone,
Marsala, Dark Cocoa

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THE GRAND FEAST

£75 per person

V Vegetarian PESC Pescatarian

SNACKS

£5 per person — optional extra

Warm Focaccia ^V

Single-Estate Extra Virgin Olive Oil,
Sea Salt

Devilled Eggs

Nduja, Chives, Crispy Shallots

Gildas ^{PESC}

Cantabrian Anchovy, Gordal Olive,
Piparra Peppers

STARTERS

choose 2

Ham Hock Terrine

Lardo, Pistachio, Apple Caramel

Baron Bigod ^V

Blackcurrant Mostarda, Walnut

Garden Selection ^V

A selection of dishes from the
garden

Smoked Salmon ^{PESC}

Cultured Cream, Lemon, Dill

Prawn Cocktail ^{PESC}

Crisp Gem Lettuce, Marie Rose

MAINS

choose 2

Porchetta

Fennel, Garlic, Rosemary, Salsa Verde

Whole Roast Sea Bass ^{PESC}

Fennel, Lemon, Capers, Brown Butter

Braised Beef Featherblade

Roscoff Onion, Red Wine Jus

Veal Spaghetti Bolognese

Fresh Pasta, Aged Parmesan

Roast Aubergine ^V

Spiced Yoghurt, Aleppo Chilli

Charred Leeks ^V

Café de Paris Butter, Herbs

Roast Potatoes and **Tenderstem Broccoli** with Garlic & Chilli Butter are served alongside every mains selection.

PUDDINGS

choose 2

Baked Alaska ^V

Vanilla Parfait, Sponge, Torched
Italian Meringue

Basque Cheesecake ^V

Seasonal Fruit Compote

Pineapple Sundae ^V

Roast Pineapple, Vanilla Ice Cream,
Rum Caramel, Toasted Coconut

Tiramisu ^V

Espresso, Whipped Mascarpone,
Marsala, Dark Cocoa

All menus are served feasting-style for the whole table. Premium selections are included according to the chosen menu.

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THE SIGNATURE FEAST

£95 per person

V Vegetarian PESC Pescatarian

SNACKS

£5 per person — optional extra

Warm Focaccia ^V
Single-Estate Extra Virgin Olive Oil,
Sea Salt

Steak Tartare +£2
Dry-Aged British Beef, Capers,
Shallots, Cured Egg Yolk, Beef Fat
Toast

Devilled Eggs
Nduja, Chives, Crispy Shallots

Gildas ^{PESC}
Cantabrian Anchovy, Gordal Olive,
Piparra Peppers

STARTERS

choose 2

Ham Hock Terrine
Lardo, Pistachio, Apple Caramel

Baron Bigod ^V
Blackcurrant Mostarda, Walnut

Full Garden Selection ^V
The complete selection of dishes
from the garden

Scallops Baked in the Shell ^{PESC}
Garlic, Parsley, Lemon Butter

Smoked Salmon ^{PESC}
Cultured Cream, Lemon, Dill

Prawn Cocktail ^{PESC}
Crisp Gem Lettuce, Marie Rose

MAINS

choose 2

Whole Roast Lobster ^{PESC}
Garlic & Herb Butter, Lemon

Braised Beef Short Ribs
Dry-Aged British Beef, Mushroom
Duxelles, Madeira Jus

Whole Roast Brill ^{PESC}
Brown Butter, Capers, Lemon

1kg Tomahawk
Béarnaise, Peppercorn & Bone
Marrow Sauce

Roast Aubergine ^V
Spiced Yoghurt, Aleppo Chilli

Charred Leeks ^V
Café de Paris Butter, Herbs

Roast Potatoes and **Tenderstem Broccoli** with Garlic & Chilli Butter are served alongside every mains selection.

PUDDINGS

choose 2

Baked Alaska ^V
Vanilla Parfait, Sponge, Torched
Italian Meringue

Basque Cheesecake ^V
Seasonal Fruit Compote

Pineapple Sundae ^V
Roast Pineapple, Vanilla Ice Cream,
Rum Caramel, Toasted Coconut

Tiramisu ^V
Espresso, Whipped Mascarpone,
Marsala, Dark Cocoa

British Cheese ^V
Baron Bigod, Montgomery Cheddar,
Colston Bassett, Quince, Honey,
Crackers

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