



CRAZY BEAR
EST-1993

SUNDAY LUNCH

Lunch £35 | Dinner £40

THE BEGINNING...

SOUP pea & mint, poached duck egg, crispy parma ham GF
DUCK purple ruffle leaves, raspberry, basil gel GF
BUTTERNUT SQUASH maple, vegan cheese, seeds PB WB
CORNISH SCALLOP parsnip puree, yuzu dressing + £5.00pp supp

THE MAIN EVENT...

all roasts are served with pipers and farm veg for the table

RARE RIB OF GRASS-FED BLACK ANGUS BEEF yorkshire pudding
LOIN AND BELLY OF OLD SPOT PORK herb stuffing, white wine garlic sauce
CHICKEN thyme, lemon
HISPI BULGUR ROLLS herbs, tomato salsa PB WB

GRAND FINALE...

LAVA CAKE BROWNIE grapefruit ice cream V
WARM PEACH basil & honey sorbet WB PB
RHUBARB & CUSTARD V
rhubarb & strawberry parcel, anglaise sauce
CHEESEBOARD FOR ONE + £7.00pp supp
fleur des marais salant | truffled st Simeon | Brun de Noix | pink queen | basajo truffle honey, oat biscuits

GREAT ADDITIONS...

YORKSHIRE PUDDING 2.00 V
PIGS IN BLANKETS 2.00
TRIPLE COOKED CHIPS 7.00 PB GF

LEAVES 8.00
merlot, mizuna, purple ruffles, aloe vera PB WB
TENDER STEM BROCCOLI 8.00
garlic butter, chilli GF

V vegetarian | PB plant based | GF adaptable for gluten-free | WB wellbeing dish
please make your server aware if you have any allergies as some dishes may contain ingredients not detailed on the menu.
Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.
Prices include VAT | Exclude discretionary 13.5% service charge.