



ENGLISH A LA CARTE
CRAZY BEAR STADHAMPTON



SMALL PLATES

Why have one fabulous dish, when you can have more...

The Crazy Bear present to you our carefully crafted creations using the finest and most thoughtfully sourced ingredients; perfect for your party to share, or to enjoy as a starter. Our sharing plates are served as they are ready to guarantee the quality and freshness of the dish, so if you have an order preference, please let your server know.

OLIVES

liquorian, nocellara, aëignola, garlic, chilli (PB) (GF) 6.00

BREAD AND BUTTER BOARD

homemade sourdough, focaccia, chicken skin, truffle butter 7.00

HOMEMADE PASTRAMI

confit duck yolk puree, pickled shallots, dill pickles, crispy fried capers (GF) 11.00

SEARED SCALLOP

warm vierge dressing, marinated fennel, crispy seaweed (GF) 14.00

SEASONAL SOUP

jerusalem artichoke, chestnut and rosemary soup, candied chestnuts (PB) (GF) 8.00

BRAISED PORK SHOULDER AND PAN ROASTED PORK BELLY

seasonal cabbage, sour crab apples (GF) 15.00

SMOKED DUCK BREAST

passionfruit and mango vinegar dressing, endive salad (GF) 11.00

PAIR OF TEMPURA KING PRAWNS

warm tartar sauce 15.00

GRILLED HALIBUT

olive, pine nut and anchovy butter, lemon puree, chicken tea, crispy chicken skin, variegated kale (GF) 20.00

GLAZED HEN OF THE WOODS

king oyster, mushroom duxelles, raw chestnut mushroom, pickled shitake, grilled chicory, dried porcini powder (PB) (GF) 15.00

CHICKEN LIVER PATE

caramelized orange salad, toasted crouton 10.00

FIG AND GOATS CURD TART

roasted shallot, fig and goats curd, mulled wine syrup 11.00

PRIME CUTS

All our prime cuts are handpicked and prepared by our expert chefs to our specific menu requirements. All steaks are served with our own Crazy Bear signature butter and can be served gluten-free if requested.

280g RIB EYE (GF) 36.00

250g FILLET (GF) 40.00

350g PORK CHOP (GF) 28.00

SURF AND TURF

225g fillet steak, atlantic lobster tail, marinated fennel salad (GF) 75.00

THE FISHERMAN'S CATCH (GF) market price
please ask your server about our daily special

CRAZY BEAR CLASSICS

MAPLE GLAZED DUCK

macerated plums, braised chicory, confit potatoes 24.00

FISH AND CHIPS

lightly smoked hake, hand cut chips, pea puree, horseradish cream 20.00

CRAZY BEAR BURGER

our own recipe beef burger, confit bacon, dill pickles, beef tomato, gem lettuce, cheddar, truffle emulsion 20.00

POACHED SOLE

shrimp butter, dill oil, fennel crushed potato 25.00

ROAST COTSWOLD TURKEY

cranberry stuffing, roasted maris pipers, bacon wrapped chipolata, roasted carrot and parsnips, sauteed sprouts 26.00

PLANT-BASED BURGER

dill pickles, beef tomato, gem lettuce, vegan cheese, truffle emulsion (PB) 18.00

TRUFFLE RISOTTO

parmesan espuma, shaved truffle (V) (PB available) 17.00

SALADS

GEM AND CRISPY BACON

gem lettuce, crispy bacon, crispy onions, caesar dressing (GF) 11.00

NEW SEASON POTATO

black garlic ketchup (GF) (PB) 9.00

PUMPKIN AND TENDERSTEM

roasted pumpkin, tenderstem broccoli, baked seeds, truffle dressing (GF) (PB) 11.00

SIDES

FRENCH FRIES (GF) 6.50

TRUFFLE, CONFIT BACON, AND CHEDDAR FRIES
(GF) 6.50

TENDER STEM BROCCOLI
olive, pine nut and anchovy butter (GF)
6.50

HAND CUT CHIPS (GF) 6.50

BRAISED RED CABBAGE (GF) 6.50

OLIVE OIL MASHED POTATO (GF) 6.50

TRUFFLE AND PARMESAN CAULIFLOWER CHEESE
6.50

SAUCES

GHERKIN GRAVY (GF) 3.00

PEPPERCORN SAUCE (GF) 3.00

DESSERTS

MULLED WINE CHEESECAKE
winter fruit compote (V) 9.00

TRADITIONAL CHRISTMAS PUDDING
brandy custard (V) 9.00

CHOCOLATE AND CHESNUT MARQUISE
gingerbread ice cream (V) 9.00

GRILLED RUM PINAPPLE
coconut sorbet (PB) 9.00

CHEF'S SELECTION OF ICE CREAMS & SORBETS
ask your server for our selection of flavours (V) (PB) (GF) 2.50 per scoop

CHEESE SELECTION
crackers, chutney, celery (V) 14.00

PETITE FOURS WITH COFFEE 8.50 per person

This is a sample menu - dishes and prices may vary.

(V) vegetarian | (PB) plant based | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk.

Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made fish may contain bones. Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill

