

starters

MIXED MARINATED QUEEN GREEN AND MAMMOTH BLACK OLIVES £3.95 (v)

SELECTION OF MINI LOAVES, roasted garlic, butter, balsamic and extra virgin olive oil £3.95pp (v)

SOUP OF THE DAY £7.95 (v)

MOULES MARINIÈRE poached in white wine with cream, thyme and shallots £12.45

CRAB AND PRAWN CAKE, pickled ginger mayonnaise £12.45

SHELLFISH COCKTAIL, crisp baby gem and shellfish sauce £14.75

SEARED LYME BAY KING SCALLOPS, sweetcorn chowder £16.95

WILD GARLIC SQUID, pepperdew peppers, chorizo and wild garlic £9.50 / £20.95

500Grs NATIVE LOBSTER americaine or thermidor £19.95

FARM SHOP HOT SMOKED SCOTTISH SALMON, apple and beetroot jelly £11.25

NIÇOISE SALAD, sesame and black pepper seared tuna sashimi £11.45 / £19.45

LOCAL ASPARAGUS, crispy duck egg and watercress £9.50

WARM LEEK AND STILTON TART, walnuts and celery £9.95 (v)

DUCK AND PISTACHIO TERRINE, victoria plum chutney and toasted sourdough £10.45

PAN FRIED DUCK EGG AND WILD MUSHROOMS on toasted sourdough £10.45 (v)

BAKED HEREFORD SNAILS, garlic butter £10.45

CHICKEN LIVER PÂTÉ, herb croutons, date and apple chutney £7.95

JAMBON PATA NEGRA from acorn-fed black pigs, matured for at least three years. served with toasted sourdough £16.95

fish and shellfish

our fish and shellfish is sourced from sustainably managed waters.

1000Grs NATIVE LOBSTER FOR TWO, cooked americaine or thermidor served with a fresh summer salad and chardonnay vinaigrette £37.95 per person

MIXED GRILLED FISH FOR TWO, béarnaise sauce and dressed herb salad £25.00 per person

FISH OF THE DAY £market price

OLIVE OIL POACHED SEABASS, saffron potatoes, rouille and bouillabaisse sauce £24.95

BEER BATTERED COD FILLET, triple cooked chips and pea puree £24.50

8oz SHRIMP AND SCALLOP BURGER in a soft white bap with paprika mayonnaise and triple cooked chips £18.50

COD AND TIGER PRAWN CURRY, butternut squash, kaffir lime leaf, almonds and basmati rice £23.95

NATIVE LOBSTER AND TIGER PRAWN RISOTTO, lobster tempura and zacapa bisque sauce £28.50

HOMEMADE FISH PIE £19.50

meat and poultry

our beef comes from oxfordshire herds, is at least 24 months old, and is dry-aged at the crazy bear farm shop for a minimum of 35 days.

all of our gloucestershire old spot pork is reared on the crazy bear farm and all of our meats are butchered at the crazy bear farm shop.

500Grs CHATEAUBRIAND FOR TWO grilled balsamic cherry tomatoes on the vine, portabello mushroom, watercress and your choice of sauce £37.95 per person

SURF AND TURF FOR TWO 250Grs chateaubriand and 500Grs native lobster £37.95 per person

The below steak dishes are served with potato rosti and your choice of sauce:

PRIME RIB STEAK 10oz £24.50

GRADE A SIRLOIN OF WAGYU STEAK 8oz £49.50

SIRLOIN STEAK 10oz £30.50

FILLET STEAK 8oz £34.00

additional sauce: béarnaise / peppercorn / veal bone marrow / signature sauce / black garlic mayonnaise £2.50

add to cuts: sautéed onions, fried free range duck egg or grilled smoked bacon £2.00 each / pan fried duck foie gras £7.00

VENISON BURGER 8oz, brioche bun, caramelised onion mayonnaise, beef tomato, baby gem, red onion and club sauce £16.95

CONFIT BELLY OF OUR OWN GLOUCESTERSHIRE OLD SPOT, black pudding mash, creamed leeks and spiced cider jus £16.95

POT ROASTED GUINEA FOWL graham's late bottle vintage port, button onions, mushrooms, smoked bacon lardons, creamed lovers and chilli green beans £18.50

GLOUCESTERSHIRE OLD SPOT PORK MIXED GRILL chop, belly rib, gammon, sausage and black pudding £22.95

OUR AWARD WINNING GLOUCESTERSHIRE OLD SPOT PORK SAUSAGES, onion gravy £13.95

GAME PIE, horseradish mash, braised red cabbage and raisins £15.95

CONFIT OF GRESSINGHAM DUCK LEG, pan roasted potato, spiced red cabbage and red current gravy £16.50

CAESAR SALAD, chargrilled cotswold chicken or tiger prawn £18.50

TRONCON OF CALVES LIVER, truffle mash and onion gravy £18.95

vegetarian

SHIITAKE AND LEEK RISOTTO, truffled brie and arugula leaves £15.50 (v)

BLACK TRUFFLE MACARONI, cotherstone cheese £15.50 (v)

SWEET POTATO CURRY, kaffir lime leaf, pilaf rice, chilli and spring onion, coriander cress £15.50 (v)

FOUR EGG OMELETTE LYONNAISE, westcombe cheddar £12.95 (v)

sides

£4.50

PAN FRIED POTATO ROSTI (v)

HAND CUT TRIPLE COOKED CHIPS (v)

BUTTERED NEW POTATOES (v)

CREAMED POTATOES (v)

TEMPURA ONION RINGS (v)

SAUTEED MADEIRA GLAZED FIELD AND FOREST MUSHROOMS (v)

LINCOLNSHIRE CAULIFLOWER CHEESE (v)

GLAZED ENGLISH CARROTS AND PEAS (v)

CHILLI GREEN BEANS AND TOASTED ALMONDS (v)

SAUTÉED SAVOY CABBAGE WITH CHILLI BUTTER (v)

SUMMER COLESLAW (v)

ENDIVE, ROQUEFORT, PEAR AND WALNUT SALAD (v)

VINE RIPENED CHERRY TOMATO, SHALLOT AND BASIL SALAD (v)

LETTUCE HEARTS, SALAD CREAM, SHAVED WESTCOMBE CHEDDAR (v)

PLEASE ASK FOR OUR DELICIOUS DESSERT CHEESE AND DIGESTIVE MENU

due to the presence of nuts in our kitchen we cannot guarantee the absence of nuts in any of our dishes. some dishes contain ingredients that are not set out on the menu, guests with allergies should be aware of this risk. please speak to a member of staff if you wish to know more about our ingredients or if you wish to discuss allergens. please note that although thorough precautions have been made, game birds may still contain lead shot & fish may contain bones. prices include all government taxes. a discretionary gratuity of 12.5% will be added to your bill

farm shop menu

2 courses £14.50 / 3 courses £19.00

*monday to saturday
midday to 5pm*

STARTERS

FRESHLY MADE SOUP OF THE DAY
please ask for today's flavour (v)

POTTED GLOUCESTERSHIRE OLD SPOT PORK
piccalilli and herb croutons

CROSTINI OF SMOKED MACKEREL PATE
herb salad

GOATS CHEESE CRÈME BRULEE
cheese crackling and oatmeal biscuits (v)

MAINS

PAN FRIED ARCTIC CHAR
field and forest mushrooms, baby onions, cocotte potatoes and green beans

CRAZY BEAR FARM SHOP HAMBURGER
brioche bun, monterey jack, coleslaw and french fries

BRAISED WELSH BADGER FACE LAMB CHOP CASSEROLE
boulangerie potatoes and buttered swede

STUFFED AUBERGINE
couscous, harissa spiced vegetables and coriander yogurt (v)

the ingredients contained within the farm shop menu originate from and are available at the crazy bear farm shop which is situated at the crazy bear in stadhampton.

DESSERTS

VANILLA PANNACOTTA
apple and blackberry compote and toasted hazelnut crumb (v)

ICED BANANA PARFAIT
caramelised banana and banana sponge (v)

TRADITIONAL TREACLE TART
clotted cream and kentish raspberries (v)

WARM CHOCOLATE PITHIVIER
pistachio ice cream and sauce anglaise (v)

sunday lunch

2 courses £19.95 / 3 courses £24.95

*every sunday
midday to 10pm*

STARTERS

FRESHLY MADE SOUP OF THE DAY
please ask for today's flavour (v)
POTTED GLOUCESTERSHIRE OLD SPOT PORK
piccalilli and herb croutons
CROSTINI OF SMOKED MACKEREL PATE
herb salad

GOATS CHEESE CRÈME BRULEE
cheese crackling and oatmeal biscuits (v)
MADEIRA GLAZED MUSHROOMS
puff pastry and garlic cream (v)
SERRANO HAM AND WATERMELON
mint oil

ROASTS AND MAINS

ROASTED LEG OF WELSH BADGER FACE LAMB
studded with sea salt, fresh rosemary and garlic
ROASTED SIRLOIN OF ABERDEEN ANGUS BEEF

ROASTED LEG OF GLOUCESTERSHIRE OLD SPOT PORK
crackling and bramley apple sauce

ROASTED BREAST & LEG OF COTSWOLD CHICKEN
bacon wrapped chipolata, stuffing and bread sauce
PAN FRIED ARCTIC CHAR

field and forest mushrooms, baby onions, cocotte potatoes and green beans
STUFFED AUBERGINE

couscous, harissa spiced vegetables and coriander yogurt (v)

all roasts are served with potatoes roasted in goose fat, honey roasted parsnips, confit carrot, sweet potato puree and spring greens

DESSERTS

VANILLA PANNACOTTA
apple and blackberry compote and toasted hazelnut crumb (v)

ICED BANANA PARFAIT
caramelised banana and banana sponge (v)

TRADITIONAL TREACLE TART
clotted cream and kentish raspberries (v)

WARM CHOCOLATE PITHIVIER
pistachio ice cream and sauce anglaise (v)

SELECTION OF ICE CREAMS AND SORBETS (v)
FRESH FRUIT SALAD (v)

seven course signature classic menu

£73.00 per person

*available daily
12pm to 9pm*

our seven course signature menu is inspired by our award-winning butchery, delicatessen and smokehouse at the crazy bear stadhampton. we are the first farm and shop anywhere in the world to be awarded TSG status, we have also been awarded for welfare excellence by compassion in world farming.

VIRGIN MARY SHOOTER
fully garnished

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OUR OWN GLOUCESTERSHIRE OLD SPOT HAM HOCK
summer pea purée, old spot and parsley jelly

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PAVÉ OF HOME SMOKED SCOTTISH SALMON
summer fruit salsa

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YUZU BELLINI SORBET

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CHARGILLED RUMP AND CRISPY SHOULDER OF BADGER FACED SPRING LAMB
summer slaw, bartender radish, crushed cornish potatoes and liquorish jus

or

PAN FRIED SOLE
lobster and crab croquette, crispy kale, lobster bisque and ginger mayonnaise

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MINT CHOCOLATE SEMI FREDDO
summer berries

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SOMERSET BRIE
quince jelly and miller damsel biscuits

seven course signature vegetarian menu

£73.00 per person

*available daily
12pm to 9pm*

our seven course signature menu is inspired by our award-winning butchery, delicatessen and smokehouse at the crazy bear stadhampton. we are the first farm and shop anywhere in the world to be awarded TSG status, we have also been awarded for welfare excellence by compassion in world farming.

VIRGIN MARY SHOOTER
fully garnished

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SUMMER PEA PURÉE
mint jelly and herb crouton

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MARINATED GREEK FETA CHEESE
summer fruit salsa

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YUZU BELLINI SORBET

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AUBERGINE GATEAUX
tomato fondue, pesto mash, capricorn goats cheese crumb and pine nuts

or

SUMMER VEGETABLE RISOTTO
white truffle hollandaise

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MINT CHOCOLATE SEMI FREDDO
summer berries

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SOMERSET BRIE
quince jelly and miller damsel biscuits