

THE CRAZY BEAR | BEACONSFIELD

English Restaurant

Welcome to the Crazy Bear Beaconsfield English Restaurant
where we believe your meal should be more than just a meal...

it should be a performance... a journey... an experience...

Combining nothing but carefully sourced seasonal vegetables, sustainably caught fresh fish,
and rare-breed meats from the Farm adjoining our Stadhampton hotel,
our menu focuses on theatre, flavour, and a feast for more than the eyes.

We hope you enjoy!

Tag us @crazybeargroup

WHILE YOU WAIT...

OLIVES 6

kalamata, nocellara, cerignola **PB GF WB**

ARTISAN BREADS 5

add truffle butter **V +2** | add olive oil & balsamic **V +2**

OYSTER 5per

burnt lemon, shallot vinegar **GF**

HALIBUT 9

semi cured nori halibut goujon, coriander & lime mayo

BACON 8

smoky coconut bacon **GF WB PB**

KALE 7

spicy kale crisp **PB GF WB**

THE BEGINNING...

RED MULLET 12

pickled, pollen fennel mousse, chive & cucumber consommé, rosé sorbet **GF**

BUTTERNUT SQUASH 9

maple, vegan cheese, seeds **PB WB**

TERRINE 15

foie gras & morel, calvados quince, parsley bread

VENISON 11

rhubarb ketchup, honey crouton

CORNISH SCALLOP 6per

parsnip puree, yuzu dressing **GF**

SOUP 7

pea & mint, poached duck egg, crispy parma ham **GF**

SOUFFLE 11

cheddar, twice baked, merlot & mizuna, beetroot

QUINOA ARANCINI 9

wild mushroom, tarragon, plum tomato sauce **PB WB**

COD SCOTCH EGG 10

red pepper coulis, roquito, grilled chorizo

DUCK 9

purple ruffle leaves, raspberry, basil gel **GF**

THE MAIN EVENT...

FIELD

QUAIL 36

pear, baby onion, celeriac puree, ratte potatoes

BEEF 38

ossobuco, gremolata, cauliflower rice **GF**

LAMB RACK 42

celeriac hash, mustard & herbs, purple sprouts **GF**

CHICKEN 32

corn fed, truffle & chive mash, baby leek, creamy morel **GF**

PORK 35

tenderloin, cheek & belly, pomme puree, baby carrots, carrot ketchup **GF**

OCEAN

JOHN DORY 32

fregola tabbouleh, forest mushrooms, spinach, brown butter sauce

SKREI 29

wellington, champagne sauce **WB**

KING PRAWN 12per

garlic butter **GF**

FOWEY MUSSELS

hoegaarden 1000g 28 | 2000g 50

FARM

HISPI BULGUR ROLLS 26

herbs, tomato salsa **PB WB**

OPEN RAVIOLI 29

asparagus, jerusalem artichoke, homemade soya ricotta, truffle **VWB**

GNOCCCHI 25

wild mushroom, spinach, herbs **PB GF**

FROM THE JOSPER

grass-fed black angus, butchered in house, cooked over live fire.

280g RIB EYE 40 GF

1000g TOMAHAWK 95 GF

300g SIRLOIN NEW YORK STRIP (best served medium rare) 45 GF

ADD SURF

KING PRAWN 12per

garlic butter GF

SAUCES

PEPPERCORN 3 GF

BLUE CHEESE 3 GF

PERNOD & CHERVIL 3 PB GF

WILD MUSHROOM 4 GF

BEARNAISE 3

ON THE SIDE

TENDER STEM BROCCOLI 8

garlic butter, chilli VGF

TRIPLE COOKED CHIPS 7 PB GF

SWEET POTATO MASH 8

hazelnut crumbs PB GF

RATTE POTATOES 8

chive butter VGF

LEAVES 8

merlot, mizuna, purple ruffles, aloe vera dressing PB WB

PUY LENTILS 7

dates, herbs, walnut & yoghurt dressing, chickpeas V WB

CHAMPAGNE

		125ml	bottle
101	TSARINE BRUT N.V. REIMS*		75
102	TSARINE ROSE N.V. REIMS*	14	83
103	LANSON WHITE LABEL REIMS*	15	100
104	LAURENT-PERRIER LA CUVÉE N.V. TOURS-SUR-MARNE		110
105	POL ROGER BRUT RESERVE N.V. EPERNAY		120
106	LOUIS ROEDERER BRUT N.V. REIMS		140
107	BESSERAT DE BELLEFON BLANCS DE BLANC N.V. EPERNAY		140
108	VEUVE CLICQUOT BRUT REIMS		140
109	BOLLINGER SPECIAL CUVÉE AY		140
110	LAURENT-PERRIER ROSE N.V. TOURS-SUR-MARNE		150
111	LANSON EXTRA AGE ROSE BRUT N.V. REIMS*	25	150
112	LANSON EXTRA AGE BRUT N.V. REIMS*	25	150
113	VEUVE CLICQUOT N.V. ROSE		160
114	RUINART ROSE N.V. REIMS		190
115	RUINART BLANC DE BLANC N.V. REIMS		190
116	LOUIS ROEDERER ROSE VINTAGE 2013 REIMS		190
117	BOLLINGER GRANDE ANNEE AY		300
118	TSARINE ADRIANA REIMS*		310
119	DOM PERIGNON 2012 EPERNAY		400
120	LAURENT-PERRIER GRAND SIECLE BRUT TOURS-SUR-MARNE		450
121	POL ROGER "SIR WINSTON CHURCHILL" EPERNAY		450
122	VEUVE CLICQUOT "LA GRANDE DAME" 2006 REIMS		450
123	KRUG GRANDE CUVÉE N.V. REIMS		500
124	LOUIS ROEDERER "CRISTAL" 2013 REIMS		500
125	KRUG BRUT 2006 REIMS		700
126	DOM PERIGNON "OENOTHEQUE" 2002		900

MAGNUMS & LARGER

131	MAGNUM TSARINE BRUT N.V. REIMS*		190
132	MAGNUM LANSON WHITE LABEL REIMS*		220
133	MAGNUM TSARINE ROSE N.V. REIMS*		220
134	MAGNUM LAURENT PERRIER ROSE N.V. TOURS-SUR-MARNE		390
135	MAGNUM LANSON GOLD LABEL 2005		390
136	JEROBOAM TSARINE BRUT N.V. REIMS*		500
137	JEROBOAM VEUVE CLICQUOT BRUT N.V. REIMS		900
138	METHUSELAH LANSON WHITE LABEL*		1750

SPARKLING WINE

141	PROSECCO AMORE DELLA VIT ITALY	9	45
142	HATTINGLEY VALLEY ROSE 2019		70

CHAMPAGNE WEDNESDAY - 50% off select Champagnes
join us every Wednesday and help us celebrate our special relationship with Champagne Lanson I look for the *

WHITE WINE		175ml	bottle
201	EMBRUJO VERDEJO ORGANIC VERUM 2022 Spain	8	30
202	CORTESE AMONTE VOLPI 2021 Italy		32
203	VERMENTINO LES ARCHERES 2022 France		32
204	CHARDONNAY LES MOUGEOTTES 2021 France	8.5	34
205	FLOR DE CRASTO DOURO QUINTA DO CRASTO 2021 Portugal		34
206	VIOGNIER RESERVE SANTA ANA 2022 Argentina		37
207	PINOT GRIGIO GIOVANNI PUIATTI 2022 Italy	9	37
208	TOURAIN SAUVIGNON BLANC KM 5400 GOSSEAUUME 2022 France		39
209	ALBARINO MARTIN CODAX 2022 Spain	10	39
210	ARNEIS BRICCOTONDO FONTANAFREDDA 2021 Italy		42
211	MACON-VILLAGES LES PRELUDES VIGNERONS DES TERRES SECRETES 2020 France		42
212	POMINO BIANCO FRESCO BALDI 2022 Italy		47
213	TRADITIONALE RIESLING PIKES 2022 Australia		47
214	SAUVIGNON BLANC ORGANIC SERESIN ESTATE 2022 New Zealand	12	49
215	GEWURZTRAMINER TRIMBACH 2019 France		52
216	CHABLIS OLIVER TRICON 2022 France		55
217	ASSYRTIKO DOMAINE SIGALAS 2021 Santorini		60
218	MANNEQUIN ORIN SWIFT 2020 California		72
219	CHENIN BLANC THE FMC FORRESTER 2022 South Africa		80
220	CHASSAGNE-MONTRACHET BLANC DROUHIN 2022 France		110

ROSE WINE		175ml	bottle
401	PINOT GRIGIO BLUSH IL SOSPIRO 2022 Italy	8	30
402	CUATRO PASOS ROSÉ MARTIN CODAX 2022 Spain		42
403	ROSE DE LEOUBE ORGANIC CHATEAU LEOUBE 2020 France	14	55

RED WINE		175ml	bottle
301	EMBRUJO TEMPRANILLO ORGANIC VERUM 2022 Spain	8	30
302	LONGUE ROCHE MERLOT 2021 France		32
303	NEGROAMARO PRIMITIVO IGT SALENTO BACCANERA 2021 Italy		32
304	CABERNET SAUVIGNON ESTATE CARMENERE DE MARTINO 2021 Chile	8.5	34
305	ESTATE PINOT NOIR HUMBERTO CANALE 2022 Patagonia		34
306	CRianza CARE 2022 Spain	10	37
307	AMARU MALBEC EL ESTECO 2021 Argentina	9.5	37
308	CHINON TRADITION ORGANIC SOURDAIS 2020 France		39
309	RIOJA RESERVA JOURNEY COLLECTION RAMON BILBAO 2016 Spain		39
310	ARE YOU GAME SHIRAZ 2019 FOWLES WINE Australia	12	42
311	PLUMBAGO NERO D'AVOLA SICILIA DOC 2020 PLANETA Sicily		42
312	THE DOG STRANGLER MATARO TEUSNER 2019 Australia		47
313	ST EMILION GRAND CRU CHATEAU SAINT ANGE 2018 France		47
314	GRANDE RESERVE RED IXSIR 2016 Lebanon		50
315	CHATEAUNEUF-DU-PAPE DOMAINE CHANTE CIGALE 2021 France		58
316	BRUNELLO DI MONTALCINO IL POGGIONE 2017 Italy		65
317	AMARONE VALPANTENA DOCG BERTANI 2020 Italy		80
318	GEVREY-CHAMBERTIN PINOT NOIR DROUHIN 2019 France		90
319	MARGAUX 3EME CRU CHATEAU DESMIRAIL 2018 France		100
320	THE BRIDGE CABERNET SAUVIGNON FORRESTER 2014 California		145

IMPORTANT MENU INFORMATION

(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, game birds may still contain lead shot, and fish may contain bones.

Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill