



ENGLISH A LA CARTE  
CRAZY BEAR BEACONSFIELD





## WHILE YOU WAIT...

### OLIVES

liquirian, nocellara, aëignola (PB) (GF) 6.00

### ARTISANAL FOCACCIA

freshly baked 4.50 (PB)

add whipped butter +2.00 (V)

add olive oil and balsamic reduction +2.00 (V)

### OYSTERS

burnt lemon, shallot vinegar (GF) 4.00 per

### BEETROOT FRITTERS

horseradish, chive yoghurt dip (GF) (V) 7.00

## THE BEGINNING...

### MACKEREL

set horseradish, smith apple (GF) 12.50

### GINGER TOFU

pak choi, onion ginger marmalade, pine nuts, honey soy glaze (PB) 9.00

### BEETROOT

goats curd, candied walnuts, balsamic (GF) (V) 11.00

### CHICKEN LIVER

brioche, sticky whisky jam, charred figs 12.00

### GOATS CHEESE

rosary ash, truffle, pumpnickel, candied walnuts (V) 11.00

### SCALLOP

cauliflower puree, pancetta crumbs, avruga caviar (GF) 6.00 per

### OXTAIL SOUP

fine herbs, dumplings, horseradish 9.50

### SALMON

hot smoked, beetroot, seeds, balsamic (GF) 14.00

### SMOKED DUCK

passion fruit and mango vinegar, endive (GF) 12.00

# THE MAIN EVENT...

## FARM

### DUCK

beet puree, potato pearls, pickled grapes, spiced honey sauce (GF) 32.00

### BEEF

lapsang braised shin, baby turnips, bone marrow crumb, black potato croquette 29.00

### CALVES LIVER

truffle mash, tender stem, ginger and sticky onion, pine nuts (GF) 26.00

### CHICKEN

corn fed ballotine, grilled prawns, ratte, baby veg, lobster sauce (GF) 30.00

### WAGYU BURGER

200g, port soaked shropshire blue, gherkin, charcoal bun, fries 28.00

### PORK BURGER

pulled pork shoulder, bbq sauce, spiced tomato jam, charcoal bun, fries 19.00

## OCEAN

### HALIBUT

sage and bacon tapioca, creamed salsify, gnocchi (GF) 35.00

### SEABREAM

soya spaghetti, baby broccoli, green sauce (GF) 32.00

### WHOLE ATLANTIC LOBSTER

split and grilled with garlic butter, burnt lemon (GF) 70.00

## FIELD

### WELLINGTON

root veg, gooseberry vinaigrette (PB) 25.00

### GNOCCHI

wild mushroom, spinach, roasted chestnuts, herbs, parmesan (V) (GF) 24.00

### PLANTBURGER

vegan cheddar, iceberg lettuce, crispy onions, sriracha sauce, fries (PB) 17.00

## FROM THE JOSPER

our prime cuts are grass-fed black angus, dry aged and butchered at Stadhampton farm to our specific requirements, steaks are coated with bone marrow butter (GF)

280g RIB EYE 38.00

250g FILLET 42.00

350g PORK CHOP 28.00

500g CHATEAUBRIAND 80.00 ideal to share

1000g TOMAHAWK 95.00 ideal to share

SURF AND TURF ideal to share

1000g tomahawk, whole lobster, garlic butter 150.00

## SAUCES

PEPPERCORN (GF) 3.00

BLUE CHEESE (GF) 3.00

CHIMICHURRI (PB) (GF) 3.00

PERNOD AND CHERVIL (PB) (GF) 3.00

BONE MARROW BUTTER (GF) 4.00

## ON THE SIDE

TENDER STEM BROCCOLI

garlic butter, almonds (GF) 7.00

HAND CUT CHIPS

aioli 6.50

SWEET POTATO WEDGES

blue cheese mayo 7.50

BEETROOT FRITTERS

horseradish, chive yoghurt dip (GF) (V) 7.00

ROOT VEG

crumble, sage, hazelnuts (V) 7.00

RATTE POTATOES

herbed butter (V) (GF) 6.50

ROCKET

balsamic, shaved parmesan (V) (GF) 6.50

## GRAND FINALE...

### PEAR AND BLACKBERRY CRUMBLE

black vanilla ice cream 12.00

### RUM AND RAISIN PARFAIT

mulled wine syrup, hazelnut (V) (GF) 9.00

### CHOCOLATE AND COFFEE

brownie, mocha ice cream (V) 10.00

### BAKEWELL TART

raspberry gel, lavender ice cream (V) (GF) 11.00

### STICKY TOFFEE

butterscotch, cinnamon ice cream (V) 11.00

### PISTACHIO AND OLIVE OIL CAKE

raspberry sorbet (PB) 11.50

### CHOCOLATE FONDUE ideal to share

marshmallows, brownies, strawberries (V) 20.00

### BAKED BOMBE ALASKA ideal to share

lemon sponge, strawberry ice cream, meringue, chambord, fire (V) (GF) 28.00

## EPILOGUE

CHEESE 6.00 per

BLUE SHROPSHIRE PORT | BLACK BOMBER | STINKY BISHOP | BRIGHTWELL ASH  
truffle honey, oat biscuits

*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



