



SUNDAY LUNCH
CRAZY BEAR BEACONSFIELD



SUNDAY LUNCH MENU

Three Courses 35 | Two Courses 30

THE BEGINNING...

OXTAIL SOUP

fine herbs, dumplings, horseradish

GINGER TOFU

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

GOATS CHEESE

rosary ash, truffle, pumpernickel, candied walnuts

CHICKEN LIVER

brioche, sticky whisky jam, charred figs

MACKEREL

set horseradish, smith apple (GF)

THE MAIN EVENT...

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

RARE ROASTED RIB OF GRASS-FED BLACK ANGUS BEEF

thyme yorkshire pudding, merlot gravy

ROASTED HALF CORN-FED COTSWOLD CHICKEN

pigs in blankets, spiced stuffing

SLOW-ROASTED SHOULDER OF LAMB

rosemary garlic gravy (GF)

ROASTED LOIN AND BELLY OF OLD SPOT PORK

herb stuffing, white wine garlic jus

WELLINGTON

root veg, gooseberry, vinaigrette (PB)

GRAND FINALE...

PEAR AND BLACKBERRY CRUMBLE

black vanilla ice cream

RUM AND RAISIN PARFAIT

mulled wine syrup, hazelnuts (V) (GF)

BAKEWELL TART

raspberry gel, lavender ice cream (V)

PISTACHIO AND OLIVE OIL CAKE

raspberry sorbet (V) (GF)

STICKY TOFFEE

butterscotch, cinnamon ice cream (V)

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