



C R A Z Y B E A R B E A C O N S F I E L D

SUNDAY LUNCH

2 COURSES £37.50 | 3 COURSES £45

BREAD

Rosemary Sourdough £7
cultured butter V

STARTERS

Prawn Cocktail
bloody mary sauce

Cod Fishcake
tartare sauce, pickled lemon, dill oil

Roasted Plum Vine Tomato Soup
crème fraiche, pesto GF/V

Grilled Goats Cheese
chicory, orange, roasted pear, candied walnuts * GF/V

MAINS

our roasts are served with roast potatoes & seasonal vegetables

Roast Rump of Angus Beef
yorkshire pudding, horseradish sauce

Free Range Pork Belly
yorkshire pudding, apple sauce

Scottish Salmon
pea & wild garlic risotto, courgette,
lemon oil

Roasted Pumpkin Ravioli
honey, pine nuts, brown butter
dressing V

SIDES

Yorkshire Pudding £2 V | Roast Potatoes £6 GF/V | Triple Cooked Chips £6 GF/V

Garden Leaf Salad mustard vinaigrette £6 GF/V | Tenderstem Broccoli chilli & garlic £8 GF/V

DESSERTS

Steamed Treacle Sponge
clotted cream

Dark Chocolate Torte
candied orange, vanilla ice cream *

Vanilla Panna Cotta
poached rhubarb, rhubarb sorbet, ginger
crumble

British Cheese (£5 supplement)
apple & cider chutney, mixed crackers,
grapes & celery

V vegetarian | GF gluten-free | *contains nuts

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Although thorough precautions have been made fish may contain bones. Prices include VAT | exclude a discretionary 12.5% service charge added to your final bill. The Crazy Bear Hotels are cashless.