



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

## english restaurant menu

AVAILABLE EVERY DAY MIDDAY TO 10PM

*all of our gloucestershire old spot pork and welsh badger face lamb is reared at the crazy bear farm  
all of our meats are butchered at the crazy bear farm shop*

### appetisers

- SELECTION OF MINI LOAVES served with roasted garlic, extra virgin olive oil and butter £2.95
- CHARCUTERIE BOARD FOR TWO marinated olives and toasted sourdough £9.95
- MARINATED QUEEN GREEN AND MAMMOTH BLACK OLIVES £4.95
- GLOUCESTERSHIRE OLD SPOT PORK CRACKLING served with bramley apple confit £4.00
- NATIVE OYSTERS with baby chorizo £2.00 each
- SCOTCH DUCK EGG with dijon mustard £4.95
- WILD BOAR CHIPOLATAS finished in honey, served with dijon mustard £4.95
- FRIED CALVES BRAIN SANDWICH with shallots, capers and herbs £8.95

### caviar

*our caviar is finest quality sturgeon and adheres to all CITES traceability and quality requirements*

- OSCIETRA (acipenser gueldenstaedti) 30g ranging from golden to dark tobacco in colour with a mellow nutty flavour £90.00
- SEVRUGA (acipenser stellatus) 30g fine grain caviar dark grey in colour with a distinct flavour of the sea £75.00
- STURIA D'AQUITAINE (acipenser baeri) 30g large dark brownish pearls with a pure nutty taste and slight saltiness £150.00

### starters

- MINISTRONE SOUP with parmesan shavings and olive oil £6.95
- ASPARAGUS SOUP using locally sourced asparagus, sour cream and chives £7.95
- SCOTTISH SALMON smoked at the crazy bear farm shop using only pure oak, served with english crayfish cocktail and cucumber jelly £10.95
- GLOUCESTERSHIRE OLD SPOT PIGS TROTTERS stuffed with foie gras, black pudding & mushrooms, served with a salad of pomegranate, pea shoots & apple blossom £11.95
- NATIVE OYSTERS served with lemon, tabasco and spicy baby chorizo 6 for £13.95 / 12 for £25.00
- ROASTED BONE MARROW with capers, red onions and parsley salad £10.95
- PAN SEARED LYME BAY SCALLOPS caramelised pear and spicy chorizo £16.95
- PRESSED DUCK FOIE GRAS served with apple & vanilla chutney and toasted brioche £16.95
- SESAME & BLACK PEPPER SEARED TUNA SASHIMI nicoise salad £10.95 / £18.95
- TRUFFLED FILLET OF OXFORDSHIRE ABERDEEN ANGUS BEEF with celeriac coleslaw, confit potato, leaves and madeira dressing £14.95
- SPLIT & GRILLED NATIVE LOBSTER with café de paris butter and leaf salad half £19.95 / whole £39.00
- BEETROOT & GOATS CHEESE SUMMER PUDDING apple jelly and horseradish ice cream £9.95
- LOCALLY SOURCED ASPARAGUS crispy poached duck egg, watercress and hollandaise sauce £11.95
- OXFORDSHIRE ANGUS FILLET STEAK TARTAR with poached quail egg and toasted sourdough £14.95 or as a main with crisp leaves and hand cut triple cooked chips £25.95

### mains

- CATCH OF THE DAY today's choice of british coastal fish at market price
- DOVER SOLE grilled or meuniere, with jersey royals and buttered spinach £39.95
- FILLET OF CORNISH SEABASS mediterranean vegetables, soft boiled quail's egg, black olive and potatoes £24.95
- CRAB CRUSTED FILLET OF LING rosti potato, champagne sauce and lobster oil £19.95
- CRISPY BABY SQUID chorizo, parsley, rocket & parmesan salad £20.95
- TIGER PRAWNS 'PIL PIL' served with caesar salad £17.95
- WAGYU SIRLOIN STEAK legendary marbled beef, chips and watercress 250g £39.95 / additional 50g £7.95
- OXFORDSHIRE ABERDEEN ANGUS CHARGRILLED PEPPERED SIRLOIN STEAK GARNI glazed woodland mushroom, cherry tomatoes, watercress, hand cut triple cooked chips £25.95
- BELLY OF GLOUCESTERSHIRE OLD SPOT PORK apple blossom and mashed potato, caramelised apple, cider jus and crackling £17.95
- CONFIT LEG OF GRESSINGHAM DUCK red wine pickled grapes, roasted garlic, creamed potato and madeira jus £19.95
- ROASTED RUMP OF WELSH BADGER-FACE LAMB and croquette of shoulder, dauphinoise potatoes, white onion purée, rosemary & garlic jus £24.95
- BREAST OF FREE RANGE CORN-FED CHICKEN stuffed with morel and tarragon mousse served with roasted sweet potato and red onion, coriander cress, madeira jus £16.95
- PUFF PASTRY CASE filled with tomato fondue, chargrilled halloumi, baby vegetables, poached egg and basil cream £16.95
- SPRING VEGETABLE RISOTTO peas, beans, asparagus, spinach, mint, rocket and parmesan £9.95 / £16.95

### sauces

- BÉARNAISE
- PEPPERCORN
- BONE MARROW
- all £2.25

### sides

- CORNISH NEW POTATOES
- HAND CUT TRIPLE COOKED CHIPS
- CREAMED LOVERS POTATO
- NEW SEASON CARROTS & TARRAGON
- MINTED BEANS, PEAS & SHOOTS
- GRATIN OF CAULIFLOWER WITH CHEESE
- STEAMED LEAF SPINACH
- SAUTEED GREEN BEANS WITH GARLIC & CHILLI
- CHICORY, BLUE CHEESE & WALNUTS
- TOMATO, SHALLOT & BASIL SALAD
- BABY GEM, MINT, AVOCADO & SALAD CREAM
- all £2.95

### desserts

- CRAZY BEAR 'TASTING PLATE' a selection of our desserts in miniature £23.95
- DARK CHOCOLATE ESPRESSO MOUSSE dark chocolate tube and praline ice cream £8.95
- CRÊPE SUZETTE with oranges, grand marnier and vanilla ice cream flambéed at your table £9.95
- APPLETART TATIN served with calvados delice and granny smith sorbet £8.95
- VANILLA PANNAHOTTA shortbread, raspberry parfait, jelly and sorbet £8.95
- SALTED BUTTER CARAMEL served with dark chocolate sorbet and peanut & corn snow wafer £8.95

### coupés

- STRAWBERRY KNICKERBOKERGLORY fresh & candied strawberries, vanilla ice cream, strawberry puree, whipped cream and black pepper & sesame snap £8.95
- CHOCOLATE COOKIE SUNDAE with chocolate sorbet, vanilla ice cream, honeycomb and chocolate sauce £8.95

### savoury

- WELSH RAREBIT made with rebellion ale, montgomery cheddar and mustard £8.95

### british cheeses

*served with walnut & raisin bread, quince jelly, celery and grapes £6.95 each / £11.95 selection*

- WESTCOMBE CHEDDAR smooth, traditional, mature cheddar made with unpasteurised cows' milk and animal rennet
- KELSTON PARK mild flavoured with lactic undertones, made with pasteurised cows milk and vegetarian rennet
- OXFORD ISIS washed in honey mead and full flavoured, made with pasteurised cows milk and traditional animal rennet
- OXFORD BLUE creamy and mild blue flavour, made with pasteurised cows milk and vegetarian rennet
- INNES LOG tangy and nutty flavour, made with unpasteurised goats milk and traditional animal rennet
- RAGSTONE savoury and lemony flavour, made with unpasteurised goats milk and traditional animal rennet

### all day sunday lunch

AVAILABLE SUNDAY MIDDAY-10PM

2 COURSES £19.95 / 3 COURSES £24.95 (full à la carte menu also available)

example menu

- FRESHLY MADE SOUP OF THE DAY
- HOME OAK SMOKED SALMON with mixed baby leaves, caper berries and mustard vinaigrette
- SMOKED DUCK SALAD with orange & beetroot
- DEVILLED WHITE BAIT with lime & coriander mayonnaise
- DUCK EGG FLORENTINE with spinach and hollandaise on a toasted muffin
- CROTTIN OF GOATS CHEESE marinated in rosemary with roasted beetroot, macadamia nuts & fennel coleslaw

- ROASTED SIRLOIN OF OXFORDSHIRE ABERDEEN ANGUS BEEF with yorkshire pudding
- ROASTED LOIN OF HOME REARED GLOUCESTERSHIRE OLD SPOT PORK with crackling and bramley apple sauce
- ROASTED BREAST & LEG OF CORN-FED COTSWOLD CHICKEN bacon wrapped chipolata, stuffing and bread sauce
- ROASTED LEG OF LAMB studded with sea salt, fresh rosemary & garlic
- CORNISH MEGRIM SOLE grilled or pan fried, served with lemon butter, jersey royals and purple sprouts
- PRIMAVERA PENNE PASTA with garlic, parmesan & cream
- roasted joints are carved in the restaurant and served with seasonal vegetables*

- RICE PUDDING and strawberry compote
- CHOCOLATE PAVLOVA with tropical fruit and whipped cream
- PASSIONFRUIT CHEESECAKE with chocolate sauce
- WARM LEMON SPONGE with raspberries and clotted cream
- FRESH FRUIT SALAD
- SELECTION OF HOME MADE ICE CREAMS & SORBETS

*prices include all government taxes*

*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.*

[www.crazybeargroup.co.uk](http://www.crazybeargroup.co.uk)