



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

## *english restaurant*

### *breakfast*

*every day 7am-11.00am*

#### **CRAZY BEAR BREAKFAST £15.00**

FULL ENGLISH with crispy gloucestershire old spot bacon & sausage, roasted english heirloom tomatoes, field mushrooms, farm shop black pudding, baked beans and your choice of free range hens' or duck eggs - scrambled, poached or fried

GRILLED HOME SMOKED SCOTTISH KIPPERS with roasted tomatoes and english mustard butter

DUCK EGGS BENEDICT, FLORENTINE or ROYAL with home reared hand carved gammon, wilted leaf spinach or smoked salmon, poached duck eggs and hollandaise on a toasted english muffin

HOME OAK SMOKED SCOTTISH SALMON with scrambled hens' eggs on granary toast

GLAZED HOME REARED DUCK EGG OMELETTE with smoked haddock and parmesan

*please choose from one of the above dishes and / or help yourself to our continental buffet*

#### FRESH JUICES

pineapple, apple, cranberry, tomato, and freshly squeezed orange, ruby grapefruit

#### BAKERY BASKET

a selection of classic artisan viennoiserie all baked this morning

#### TOAST TO ORDER

artisan sourdough, served with butter & preserves

#### SELECTION OF CEREALS

muesli, cornflakes, branflakes, rice krispies, weetabix and porridge

#### HOMEMADE FIVE SEED HONEY & MAPLE GRANOLA

#### FRESH FRUIT SALAD

#### DRIED FRUIT COMPOTE

#### STEWED PRUNES

#### FRUIT AND NATURAL YOGHURTS

#### POT OF TEA OR FILTER COFFEE

### *afternoon tea*

*monday to saturday 3pm-5pm*

CRAZY BEAR AFTERNOON TEA FOR TWO finger sandwiches of cream cheese and cucumber, home oak smoked scottish salmon, free range egg and watercress; afternoon tea cake of the day and 2 scones – a choice of plain or fruit, clotted jersey cream & strawberry jam with a choice of teas, coffees and infusions £29.00 / with two glasses of st evremond nv champagne £48.00

CREAM TEA one fruit and one plain scone, clotted jersey cream & strawberry jam with a choice of teas, coffees and infusions £8.50

# *main menu*

*every day midday-10pm*

## *appetisers*

STONE BAKED SLOW FERMENTED ARTISAN BREADS served with roasted garlic, butter & extra virgin olive oil £2.00 pp

MARINATED QUEEN GREEN AND MAMMOTH BLACK OLIVES £4.00

OLD SPOT PORK CRACKLING 'TOAST' served with bramley apple confit £4.00

SIX HOME PICKLED FREE TO FLY QUAILS' EGGS served with celery salt £4.00

IRISH ROCK OYSTERS served with lemon, tabasco and shallot vinaigrette £1.60 each

## *caviar*

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

*we serve our caviar classically, on ice with a garnish of buckwheat blinis and sour cream*

BELUGA (huso huso) 30g the ultimate caviar, soft and creamy large steel grey pearls with a subtle flavour and hint of walnut £180.00\*

OSCEITRA (acipenser gueldenstaedti) 30g ranging from golden to dark tabacco in colour with a mellow nutty flavour £120.00\*

SEVRUGA (acipenser stellatus) 30g fine grain caviar dark grey in colour with a distinct flavour of the sea £110.00\*

ROYAL BELGIUM (acipenser baeri) 30g large dark brownish pearls with a pure nutty taste and slight saltiness £90.00

RIO FRIO COLD RIVER (acipenser naccarii) 10g/30g small grey pearls with an elegant and complex flavour £30.00 / £85.00

*\* these dishes require 24 hours notice and are subject to availability*

## *starters*

FRESHLY MADE SOUP OF THE DAY £7.50

BROWN ONION SOUP made with caramelised onions cooked in veal stock, topped with chunky croutons & melted gruyere £9.50

ROCK FISH SOUP made with cornish red mullet, garlic, saffron & potatoes and garnished with grated gruyere, croutons & rouille £10.50

OAK SMOKED SCOTTISH SALMON from our own smokehouse with ginger, vanilla & lime pickled cucumber £9.50

IRISH ROCK OYSTERS served with lemon, tabasco and shallot vinaigrette 6 for £9.50 / 12 for £19.00

POTTED MORCOMBE BAY SHRIMPS served with toasted sourdough, lemon and leaves £12.00

PAN SEARED LYME BAY SCALLOPS with crispy celeriac and truffle dressing £14.50

OXFORDSHIRE ABERDEEN ANGUS STEAK TARTARE made with cornichons, shallots & seasoning, topped with a soft boiled quail's egg

served with toasted sourdough, or as a main with crisp salad leaves and hand cut fries £10.00 / £17.50

PIGS CHEEK & HAM HOCK TERRINE served with picalilli and toasted sourdough £9.50

PRESSED DUCK FOIE GRAS served with apple & vanilla chutney and toasted brioche £14.50

DEVILLED LAMB'S KIDNEYS on boxty bread £9.00

GOATS' CURD & BEETROOT SALAD marinated beets with red chard, candied walnuts, balsamic & beetroot dressing £8.50

FINELY SLICED POACHED VEAL FILLET soft boiled quails' eggs, shaved tuna, tuna mayonnaise, anchovies, pea shoots and berkswell £14.50

YELLOW FIN TUNA TARTARE with shallot & radish salad and wasabi mayonnaise £10.00

FRIED CALVES BRAIN SANDWICH with shallots, capers & herbs £8.00

## *mains*

### CATCH OF THE DAY

today's choice of british coastal fish at market price

### FRUIT DE MER

a selection of market fresh shellfish served on ice with shallot vinaigrette, marie rose and lemon  
£28.00 pp / with a whole lobster £47.50 pp (minimum two persons)

### GRILLED LOBSTER & CHIPS

split and served hot with café de paris butter, or cold with garlic mayonnaise half £19.50 / whole £39.00

### WHOLE SOUTH COAST LEMON SOLE

pan fried with brown shrimp butter, or simply grilled and served with hollandaise £24.00

### DEEP FRIED FILLET OF HADDOCK

in rebellion white beer batter with minted pea purée, fat boy chips and tartare sauce £15.00

### SEARED LINE CAUGHT TUNA NICOISE SALAD

beans & leaves with vine tomatoes, new potatoes & capers topped with soft boiled home reared quails' eggs £14.00

### CONFIT BELLY OF HOME REARED GLOUCESTERSHIRE OLD SPOT PORK

lyme bay scallops, apple and chorizo, crispy potato £15.50

### PETIT SAL OF DUCK

marinated and slow cooked leg of gressingham duck,  
glazed in the oven and served with potato mousseline and madeira jus £15.00

### CHICKEN LIVER SALAD

with poached egg and crispy old spot bacon lardons, croutons, mixed leaves and sherry vinegar dressing £12.50

### ROASTED WHOLE BABY CHICKEN

with roasted garlic, straw potatoes and spring vegetables £15.00

### CEASAR SALAD

served with tiger prawns 'pil pil' £16.00

### FILLET OF OXFORDSHIRE ABERDEEN ANGUS ROSSINI

with seared duck foie gras, potato galette, truffles & madeira £28.00

### CHATEAUBRIAND FOR TWO CARVED AT THE TABLE

served with triple cooked chips, watercress and béarnaise £60.00

### NEW SEASON ENGLISH ASPARAGUS

griddled potato bread, poached duck egg and pink grapefruit dressing £12.00

***FULL VEGETARIAN MENU ALSO AVAILABLE***

## *sides*

BUTTERED JERSEY ROYALS £4.00

MINTED BEANS, PEAS & SHOOTS £4.00

MIXED LEAF SALAD £4.00

TRIPLE COOKED FAT BOY CHIPS £4.00

STEAMED LEAF SPINACH £4.00

TOMATO, SHALLOT & BASIL SALAD £4.00

SKINNY FRIES WITH AIOLI £4.00

GRATIN OF CAULIFLOWER WITH CHEESE £4.00

NICOISE SALAD £4.00

CREAMED POTATO £4.00

SAUTEED GREEN BEANS WITH GARLIC & CHILLI £4.00

CHICORY, BLUE CHEESE AND WALNUT £4.00

## *all day sunday lunch*

*sunday midday-10pm  
main menu also available*

CHOICE OF SIX STARTERS, SIX MAINS INCLUDING 4 ROASTS AND SIX DESSERTS

**2 courses £19.50 / 3 courses £23.00**

SLOW ROASTED RARE RIB OF OXFORDSHIRE ABERDEEN ANGUS BEEF with yorkshire pudding

ROASTED LEG OF HOME REARED GLOUCESTERSHIRE OLD SPOT PORK with crackling and bramley apple sauce

ROASTED LEG & BREAST OF FREE RANGE CHICKEN bacon wrapped chipolata, stuffing and bread sauce

ROASTED LEG OF HOME REARED LAMB studded with sea salt, fresh rosemary & garlic

*all roasts are served with roasted maris piper potatoes, new season carrots, springs greens and roasting juices*

## *desserts*

DARK CHOCOLATE & HAZELNUT OPERA layers of dark chocolate and white chocolate & coffee mousse with hazelnut dacquoise and chocolate ganache, served with kilbeggan irish whiskey ice cream £8.50

BANANA PARFAIT WITH TOFFEE MARSHMALLOW praline and jicama salad £8.00

PASSION FRUIT & MANGO PATE served with candied fruits, yoghurt sorbet and passion fruit sauce £8.50

ENGLISH RHUBARB & STRAWBERRY STRUDEL served warm with rhubarb sorbet and iced lemon posset £8.00

STRAWBERRY KNICKERBOKERGLORY fresh & candied strawberries, vanilla ice cream, strawberry puree and cream, black pepper & sesame snap £8.00

SALTED BUTTER CARAMEL served with dark chocolate sorbet and a peanut & corn snow wafer £8.00

CRAZY BEAR 'TASTING PLATE' a selection of five of our desserts in miniature £24.00

BRITISH CHEESE BOARD our shortlist of artisan cheeses at their seasonal best,  
served with walnut and raisin bread, quince jelly, celery and grapes £5.00 each / Selection £9.50

*all of our eggs are from free range hens, ducks and free-to-fly quails  
reared at the crazy bear farm.*

*all of our home reared pork and lamb is butchered at the crazy bear farm.  
the crazy bear farm shop supplies all of our meat, poultry, fish, charcuterie,  
cheese, dairy, fruit, vegetables, bread, herbs and spices.*

*enjoy!*