



C R A Z Y B E A R
S T A D H A M P T O N

english restaurant

breakfast

every day 7am-10.30am

CRAZY BEAR BREAKFAST £15.00

FULL ENGLISH with crispy gloucestershire old spot bacon & sausage, roasted english heirloom tomatoes, button mushrooms, black pudding, baked beans and your choice of free range hens' or duck eggs - scrambled, poached or fried
FRESH JUICES pineapple, apple, cranberry, tomato, and freshly squeezed orange, ruby grapefruit
BAKERY BASKET croissants, pastries, doughnuts, breads and muffins all baked this morning
TOAST TO ORDER white or granary, 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, TEA AND COFFEE

brunch

every day 7am-midday

TWO SOFT BOILED HENS' EGGS with toasted marmite soldiers £5.00
GRILLED HOME SMOKED SCOTTISH KIPPERS with roasted tomatoes and english mustard butter £8.95
DUCK EGGS BENEDICT or FLORENTINE with home reared hand carved gammon or wilted leaf spinach, poached duck eggs & hollandaise on a toasted english muffin £8.00
HOME OAK SMOKED SCOTTISH SALMON with scrambled hens' eggs on granary toast £9.50
GLAZED HOME REARED DUCK EGG OMELETTE with smoked haddock and parmesan £9.50

sandwiches

SERVED IN THE BAR ONLY monday to saturday 11am-5pm

HAM & CHEESE BRIOCHE pan fried with home reared and cured gloucestershire old spot ham and gruyere with a fried ducks' egg £8.50
8oz OXFORDSHIRE ABERDEEN ANGUS BEEF BURGER topped with montgomery cheddar & crispy old spot bacon, served with dill pickles, club sauce and fat boy chips £14.00
LOBSTER CLUB made with half lobster, home dry cured gloucestershire old spot bacon, hard boiled hens' egg, tomatoes, lettuce & mayonnaise served with hand cut fries £16.50
HOUSE CLUB with grilled free range cotswold chicken breast, crispy home cured gloucestershire old spot bacon, hard boiled hen's egg tomatoes, lettuce & mayonnaise, served with hand cut fries £14.50
RARE ROAST RIB OF OXFORDSHIRE ABERDEEN ANGUS BEEF on granary with freshly made horseradish cream, apple & watercress served with hand cut fries £9.50
HOME OAK SMOKED SCOTTISH SALMON buttered soda bread, dill pickles & cress £9.50
BUCK RAREBIT made with local ale, montgomery cheddar & mustard with wild leaves and a fried duck's egg £8.50

afternoon tea

monday to saturday 3pm-5pm

CRAZY BEAR AFTERNOON TEA FOR TWO finger sandwiches of cream cheese & cucumber, home oak smoked scottish salmon and free range egg & 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

all day sunday lunch

sunday midday-10pm

main menu also available

CHOICE OF STARTERS, MAINS INCLUDING 4 ROASTS, AND 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 AUTUMN ENGLISH LAMB studded with sea salt, fresh rosemary & garlic

all roasts are served with roasted maris piper potatoes, glazed parsnip, new season carrots, winter greens and roasting juices

main menu

every day midday-10pm

crustacea

all of our seafood is delivered fresh from the boat every tuesday to saturday

STURIA AQUITAINE STURGEON CAVIAR 30g served with buckwheat blinis and sour cream £85.00

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

POTAGE OF RIVER EXE MUSSELS finished with white wine & double cream £8.95

GRILLED LOBSTER SPLIT AND SERVED HOT with café de paris butter, or cold with garlic mayonnaise half £15.50 / whole £29.50

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

starters & small plates

HOMEMADE SOUP OF THE DAY £7.00

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

SMOKED MACKEREL PATE toasted sourdough and mixed leaves £7.50

PARFAIT OF CHICKEN LIVER & DUCK FOIE GRAS with onion marmalade and toasted brioche £9.50

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

OAK SMOKED SALMON FROM OUR OWN SMOKEHOUSE served with caper berries, lemon and horseradish cream £9.50

GLAZED HOME REARED DUCK EGG OMELETTE with smoked haddock and parmesan £9.50

PAN SEARED FOIE GRAS on a glazed apple & puff pastry tart with manuka honey £16.00

OXFORDSHIRE ABERDEEN ANGUS STEAK TARTARE made with cornichons, shallots & seasoning, topped with a raw quail's egg yolk and served with toasted sourdough, or as a main with crisp salad leaves and hand cut fries £9.50 / £16.00

mains

- DEEP FRIED COD in rebellion white beer batter with fat boy chips, minted mushy peas and tartare sauce £15.00
HOME SMOKED HADDOCK colcannon, poached hen's egg and mustard grain sauce £14.50
ROASTED FILLETS OF SEA BASS WITH SPICED MUSSELS served with crushed potatoes and wilted spinach £16.00
SCOTTISH SALMON & CRAB FISH CAKES served with seaweed tartare and crisp salad leaves £14.00
DOUBLE LOIN CHOP OF AUTUMN ENGLISH LAMB cooked pink and served with dauphinoise potato, tomato fondue and rosemary jus £18.50
PAN FRIED CALVES LIVER creamed mash, crispy old spot bacon & tempura onion rings served with red onion marmalade & red wine sauce £16.50
GOLD AWARD WINNING HOMEMADE VENISON SAUSAGES with champ potato, parsnip crisps and a port & redcurrant jus £14.00
HOME REARED RACK OF GLOUCESTESHIRE OLD SPOT PORK with a warm black pudding & apple salad, fried duck egg and devilled sauce £14.00
21 DAY DRY AGED ABERDEEN ANGUS RIB STEAK cooked on the bone and served with triple cooked chips, watercress and béarnaise £26.50
MAIZE-FED FREE RANGE COTSWOLD CHICKEN PIE with button mushrooms, baby onions & smoked bacon lardons
served with bordelaise and winter greens £15.50
MARINATED AND SLOW COOKED LEG OF GRESSINGHAM DUCK glazed in the oven and served with truffled potato puree, green beans and madeira jus £14.50
BUTTERNUT SQUASH RISOTTO with amaretto, parmesan shavings and fresh sage £14.00

sides

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| SAVOY CABBAGE, BACON & CHESTNUTS £4.00 | CREAMED MASH £4.00 | BORDELAISE POTATOES £4.00 |
| WILTED LEAF SPINACH £4.00 | FAT BOY CHIPS £4.00 | MIXED LEAF SALAD £4.00 |
| SAUTEED GREEN BEANS WITH GARLIC £4.00 | SKINNY FRIES £4.00 | ENGLISH HEIRLOOM TOMATO & SHALLOT £4.00 |

desserts

- TREACLE TART served warm with jersey milk ice cream £8.00
DARK CHOCOLATE FONDANT served with tonka bean ice cream and chocolate brittle £8.00
STICKY TOFFEE PUDDING served warm with toffee sauce and vanilla ice cream £7.50
SALTED BUTTER CARAMEL studded with pistachios peanuts & cashews, dark chocolate sorbet £8.00
STRAWBERRY KNICKERBOKERGLORY fresh & candied strawberries, vanilla ice cream, strawberry puree and whipped cream
with a black pepper & sesame snap £8.00
TART TATIN caramelised apples and puff pastry served hot with madagascan vanilla ice cream £8.00
TOFFEE BANANA SUNDAE layers of banana puree, natural yoghurt and toffee, biscuit glace & banana crisp £7.00
A SELECTION OF BRITISH CHEESES served with quince jelly, grapes and celery £8.50

*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!