



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 bresola, chorizo, milano salami, serrano ham, marinated olives, watermelon, cheese straws and toasted sourdough £16.95
- MARINATED QUEEN GREEN AND MAMMOTH BLACK OLIVES £4.95
- GLOUCESTERSHIRE OLD SPOT PORK CRACKLING pink lady apple confit £4.00
- COLCHESTER PACIFIC OYSTERS baby chorizo £2.00 each
- SCOTCH DUCK EGG dijon mustard £4.95
- WILD BOAR CHIPOLATAS english honey and dijon mustard £4.95
- FRIED CALVES BRAIN SANDWICH 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 parmesan shavings and basil oil £6.95
- ASPARAGUS SOUP using locally grown asparagus, sour cream and chives £7.95
- SCOTTISH SALMON smoked at the crazy bear farm shop using pure oak, english crayfish cocktail and cucumber jelly £10.95
- GLOUCESTERSHIRE OLD SPOT PIGS TROTTERS stuffed with foie gras, black pudding & mushrooms, with a salad of pomegranate, pea shoots & apple blossom £11.95
- COLCHESTER PACIFIC OYSTERS lemon, tabasco and spicy baby chorizo 6 for £13.95 / 12 for £25.00
- ROASTED VEAL BONE MARROW capers, red onions and parsley salad £10.95
- PAN SEARED LYME BAY SCALLOPS caramelised pear and spicy baby chorizo £16.95
- PRESSED DUCK FOIE GRAS 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 celeriac coleslaw, confit potato, leaves and madeira dressing £14.95
- SPLIT & GRILLED NATIVE LOBSTER 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 GROWN ASPARAGUS crispy poached duck egg, watercress and hollandaise sauce £11.95
- OXFORDSHIRE ANGUS FILLET STEAK TARTAR 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
- WHOLE DOVER SOLE grilled or meuniere, with jersey royals and buttered spinach £39.95
- FILLET OF CORNISH SEABASS pan fried, with mediterranean vegetables, soft boiled quail's egg and tapenade potatoes £24.95
- CRAB CRUSTED FILLET OF LING roasted, with rosti potato, champagne sauce and lobster oil £19.95
- CRISPY BABY SQUID chorizo, parsley, rocket & parmesan salad £20.95
- TIGER PRAWNS 'PIL PIL' and caesar salad £17.95
- AUSTRALIAN WAGYU SIRLOIN legendary marbled beef, pan fried and served with watercress and hand cut triple cooked chips 250g £39.95 / additional 50g £7.95
- OXFORDSHIRE ABERDEEN ANGUS SIRLOIN peppered & chargrilled, with glazed woodland mushrooms, cherry tomatoes, watercress and hand cut triple cooked chips £25.95
- CONFIT LEG OF GRESSINGHAM DUCK red wine pickled grapes, roasted garlic, creamed lover potato and madeira jus £19.95
- ROASTED RUMP OF LAMB with croquette of shoulder, dauphinoise potatoes, white onion purée, rosemary & garlic jus £24.95
- BELLY OF GLOUCESTERSHIRE OLD SPOT PORK apple blossom and mashed potato, caramelised apple, cider jus and crackling £17.95
- BREAST OF FREE RANGE CORN-FED CHICKEN stuffed with morel and tarragon mousse, served with roasted sweet potato and red onion, coriander cress and madeira jus £16.95
- PUFF PASTRY CASE filled with tomato fondue, chargrilled halloumi, baby vegetables, poached hen's egg and basil cream £16.95
- SPRING VEGETABLE RISOTTO peas, beans, asparagus, spinach, mint, rocket and parmesan £9.95 / £16.95

sauces

BÉARNAISE / PEPPERCORN / VEAL BONE MARROW all £2.25

sides

- JERSEY ROYALS
- HAND CUT TRIPLE COOKED CHIPS
- CREAMED LOVERS POTATO
- NEW SEASON CARROTS & TARRAGON
- MINTED BEANS, PEAS & SHOOTS
- GRATIN OF CAULIFLOWER WITH WESTCOMBE CHEDDAR
- STEAMED LEAF SPINACH
- SAUTEED GREEN BEANS WITH GARLIC & CHILLI
- CHICORY, OXFORD BLUE & WALNUTS
- VINE RIPENED CHERRY 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 VALRHONA CHOCOLATE ESPRESSO MOUSSE dark chocolate tube and praline ice cream £8.95
- CRÊPES SUZETTE flambéed at your table with oranges & grand marnier, served with madagascan vanilla ice cream £12.95
- PINK LADY APPLE TART TATIN served with calvados delice and pink lady apple sorbet £8.95
- MADAGASCAN VANILLA PANNAHOTTA shortbread, raspberry parfait, jelly and sorbet £8.95
- SALTED BUTTER CARAMEL with peanuts & pistachios, dark chocolate sorbet and popcorn snow wafer £8.95

coupes

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

savoury

WELSH RAREBIT made with rebellion ale, westcombe cheddar and english 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 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