

The English Restaurant

BREAD

Homemade Rosemary & Potato Sourdough £6
with cultured cream V

STARTERS

Jersey Rock Oyster £4 per
Tennessee whiskey vinaigrette, burnt lemon GF

Black Truffle Arancini £10 V

Roasted Oyster Mushrooms £15
with 36-month aged parmesan, zesty salmoriglio V

Beef Tartare £15
cornichon, capers, tarragon, pickled shallots, egg yolk

Mixed Beetroot £10
toasted pistachio, goat's curd, raspberry vinegar & honey dressing,
Good Earth garden leaf, Quetsche d'Alsace GF | V

Burrata £16
with grilled baby aubergine, basil, lemon thyme, tomato V
compote, parsnip crisps

Weymouth Harbour Tempura Squid £12
tempura courgettes, chilly, coriander

MENU INFORMATION

V vegetarian | PB plant-based | GF adaptable for gluten-free

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 13.5% service charge added to your final bill.

The Crazy Bear Hotels are cashless.

MAINS

Sea Bass a la Plancha £38
tomato Ancienne Bruno, oyster leaves & salty fingers, chorizo GF

Roasted Cod £38
light polenta, braised fennel, pickled turnips GF

Trofie Pasta £25
onion & bone marrow, chives, sherry, 36-month parmesan

Baked Pumpkin £19
butternut squash puree, pumpkin seeds, rainbow chard,
goat's curd V

Slow-Braised Beef Cheeks £40
roasted parsnip puree, pickled walnuts GF

Spatchcock Harissa Chicken £28
padrón peppers, burnt lime, pepper stew GF

Jimmi Butler Gilt Pork Belly £32
braised leeks and apple, curry sauce GF

JOSPER

1 KG Tomahawk £95 GF

500gr Chateaubriand £75 GF

SIDES & SAUCES

Triple Cooked Chips £8

Tender Stem Broccoli with garlic & chilly £8 GF | V

Garden Leaf Salad £8 GF | PB

Peppercorn £3 GF

Blue Cheese £3 GF