

The Crazy Bear Beaconsfield

English Restaurant

SMALL PLATES

Why have one fabulous dish, when you can have more.

Designed with flavour in mind, the Crazy Bear present to you our carefully selected dishes for your party to share, or to enjoy as a starter. Our sharing plates are served as they are ready to guarantee the quality and freshness of the dish, so if you have an order preference, please let your server know.

LIGURIAN, NOCELLARA, & CERIGNOLA OLIVES

chilli, rosemary, garlic (VG) (GF) 5.50

LAVASH FLATBREAD

roasted garlic butter (V) 5.50

GLOUCESTERSHIRE OLD SPOT PORK CRACKLING

bramley apple chutney (GF) 6.50

OYSTERS

burnt lemon, shallot vinegar (GF) 4.00 each

CAULIFLOWER & CHESTNUT WELLINGTON

wild mushroom, walnuts, sage vinaigrette (VG) (GF) 12.00

SIGNATURE SOUP OF THE DAY (VG) (GF) 7.50

HERITAGE BEETROOTS

roasted & puréed candy beetroot, horseradish, watercress (VG) (GF) 11.00

CHEDDAR, COURGETTE, BASIL, & CHILLI CROQUETTES

watercress mayonnaise (VG) 13.00

PAN-FRIED ISLE OF SKYE KING SCALLOPS

soy, chilli, coriander, wakame 5.50 each

SHELLFISH SLIDERS

white crab meat, prawns, crayfish, baby gem, paprika marie rose (GF) 13.00

GAMBAS PIL PIL

garlic, chilli oil, aioli 17.00

BLUE SWIMMER CRAB SALAD

lime & coriander mayo, pickled veg salad, guinness bread 14.00

SEARED RED TERIYAKI LOCH DUART SALMON

chargrilled pak choi, honey, soy & garlic crispy shallots, chilli, toasted sesame 15.00

GLOUCESTERSHIRE OLD SPOT PIGGY BITES

russet apple, lemongrass, crispy lime leaf (GF) 7.50

CHARGRILLED CHICKEN THIGHS

'nduja, edamame & sweetcorn cassoulet (GF) 13.00

TWICE ROASTED GLOUCESTERSHIRE OLD SPOT PORK BELLY

white rum & mint pineapple, cashew satay sauce 15.00

WELSH BADGER FACE POT-ROASTED LAMB SHOULDER

watercress, scorched spring onions, pomegranate molasses (GF) 16.00

PRIME CUTS

All of our prime cuts are grass-fed black angus, dry aged and butchered to our specific menu requirements. All steaks are served with our Crazy Bear signature butter and can be served gluten free if requested.

RIB EYE 280g 35.00

FILLET 250g 39.00

MARINATED PORK CHOP 350g
parma ham, crispy sage 24.00

WHOLE SOUTH COAST SEABASS
garlic butter, burnt lemon *market price*

CHATEAUBRIAND FOR TWO 500g 70.00

TOMAHAWK FOR TWO 1000g 89.00

CRAZY BEAR CLASSICS

HALF OR WHOLE ATLANTIC LOBSTER
split and grilled with garlic butter, burnt lemon, green salad (GF)
35.00 / 60.00

SURF & TURF FOR TWO
1000g grass-fed black angus tomahawk steak, split and grilled whole atlantic lobster with garlic butter, green salad, rosemary chips, peppercorn sauce & chimichurri
75.00 per person

BURGERS AND SLIDERS

ENGLISH WAGYU BURGER
monterey jack, gherkin 21.00

BUTTERMILK BONELESS CHICKEN THIGH BURGER
sweet chilli jam, monterey jack, iceberg lettuce, crispy onions 17.00

'PIGGY SLIDER'
black angus rib-eye patty, pulled pork, monterey jack, dill pickle, beef tomato, red onion 14.00

PLANT CHEESEBURGER
vegan cheddar, iceberg lettuce, crispy onions, sriracha sauce (VG) 16.00

SALADS

COBB

iceberg and baby gem lettuce, bacon lardons, oxford blue cheese, avocado, soft boiled egg, tomato, creamy herb dressing 9.50

CAESAR

soft boiled egg, aged parmesan, baby gem, herb croutons, caesar dressing 11.00

ADD TO YOUR SALAD: fried buttermilk boneless chicken thigh 7.00 / grilled teriyaki salmon 8.00

SAUCES AND SIDES

PEPPERCORN (GF) 3.50

OXFORD BLUE (GF) 3.50

CHIMICHURRI (GF) (VG) 3.50

THOUSAND LAYER SZECHUAN POTATOES

black garlic mayonnaise (V) 6.50

ROSEMARY CHIPS

aioli (V) 6.50

SWEET POTATO FRIES

truffle & parmesan, blue cheese mayo (V) 7.00

CRAZY BEAR SLAW

(GF) (V) 5.00

ICEBERG LETTUCE WEDGE

crispy lardons, tomato, red onion, oxford blue cheese dressing (GF) 5.50

TRUFFLE CAULIFLOWER CHEESE

raclette, godminster cheddar (V) 6.50

CHARRED TENDERSTEM

flaked almonds, garlic butter (V) 6.50

CREAMED SPINACH

garlic (V) 6.00

DESSERTS

SALTED BUTTER CARAMEL

pistachios, 70 % cocoa dark valrhona chocolate sorbet (V) (GF) 10.00

CRAZY BEAR MESS

pornstar sorbet, strawberry daiquiri ice cream, passion fruit, strawberries, fresh chantilly cream, italian meringue (V) (GF) 10.00

PROFITEROLES

choux pastry, madagascan vanilla ice cream, whipped caramel, hot valrhona chocolate sauce (V) 9.00

FLOURLESS CHOCOLATE BROWNIE

salted caramel, tahini (V) (GF) 10.00

SELECTION OF SORBETS

pornstar, mango, chef's selection (VG) (GF) 3.00 *per scoop*

SELECTION OF ICE CREAMS

strawberry daiquiri, madagascan vanilla, toasted coconut & chocolate chip (V) 3.00 *per scoop*

TO SHARE

CHEESEBOARD

four of our finest cheeses selected from our farm shop deli counter, figs, celery, apple chutney, sourdough crackers 20.00

CHOCOLATE FONDUE

marshmallows, brownies, strawberries (V) 22.00

BAKED BOMBE ALASKA FOR TWO

lemon sponge, strawberry ice cream, meringue, chambord sauce flambéed at table with raspberry eau de vie (V) (GF) 25.00

SIGNATURE MENU

67.00 per person

CLASSIC

SIGNATURE SOUP
(VG)

PAN-FRIED ISLE OF SKYE KING SCALLOP
soy, chilli, coriander, wakame

GLOUCESTERSHIRE OLD SPOT PORK BELLY
white rum & mint pineapple, cashew satay sauce

PORNSTAR SORBET (V) (GF)

GRASS-FED BLACK ANGUS FILLET STEAK TAGLIATA
cheddar, cogurgette, basil & chilli croquette, charred tenderstem broccoli, peppercorn sauce
or

SEARED RED TERIYAKI LOCH DUART SALMON
chargrilled pak choi, honey, soy & garlic crispy shallots, chilli, toasted sesame

FLOURLESS CHOCOLATE BROWNIE
salted caramel, tahini (V) (GF)

OXFORD BLUE CHEESE
celery, apple chutney, sourdough crackers (V)

VEGETARIAN

SIGNATURE SOUP
(VG)

HERITAGE BEETROOTS
roasted & puréed candy beetroot, horseradish, watercress (VG) (GF)

CHEDDAR, COURGETTE, BASIL & CHILLI CROQUETTES
watercress mayonnaise (VG)

PORNSTAR SORBET (V)

PANKO-CRUSTED PORCINI MUSHROOM, CHERVIL & CREAM CHEESE LASAGNA CROQUETA
(V)

or
CAULIFLOWER & CHESTNUT WELLINGTON
wild mushroom, walnuts, sage vinaigrette (VG) (GF)

FLOURLESS CHOCOLATE BROWNIE
salted caramel, tahini (V) (GF)

OXFORD BLUE CHEESE
celery, apple chutney, sourdough crackers (V)

SUNDAY LUNCH MENU

Three Courses 34.95 | Two Courses 29.95

STARTERS

SIGNATURE SOUP OF THE DAY (VG) (GF)
CHEDDAR, COURGETTE, BASIL & CHILLI CROQUETTES
watercress mayonnaise (VG)
HERITAGE BEETROOTS
roasted & puréed candy beetroot, horseradish, watercress (VG) (GF)
BLUE SWIMMER CRAB SALAD
lime & coriander mayo, pickled veg salad, guinness bread
GLOUCESTERSHIRE OLD SPOT PORK BELLY
white rum & mint pineapple, cashew satay sauce

MAINS

all roasts are served with roasted pipers, charred hispi cabbage, tenderstem broccoli & sand carrots
RARE ROASTED RIB OF GRASS-FED BLACK ANGUS BEEF
thyme yorkshire pudding, merlot gravy
ROASTED CORN-FED HALF COTSWOLD WHITE CHICKEN
pigs in blankets, spiced stuffing
SLOW-ROASTED SHOULDER OF WELSH BADGER FACE LAMB
rosemary garlic gravy (GF)
ROASTED LOIN AND BELLY OF OLD SPOT PORK
herb stuffing, white wine garlic jus
CROWN PRINCE SQUASH, SPINACH & CURLY KALE TART
curly kale pesto (VG) (GF)
SEARED RED TERIYAKI LOCH DUART SALMON
chargrilled pak choi, honey, soy & garlic crispy shallots, chilli, toasted sesame

SIDES

THOUSAND LAYER SZECHUAN POTATOES black garlic mayonnaise (V) 6.50	ICEBERG LETTUCE WEDGE crispy lardons, tomato, red onion, oxford blue cheese dressing (GF) 5.50
TRUFFLE CAULIFLOWER CHEESE raclette, godminster cheddar (V) 6.50	CHARGRILLED TENDERSTEM flaked almonds, garlic butter (V) 7.00
ROSEMARY CHIPS aioli (V) 6.50	CREAMED SPINACH garlic (V) 6.00
SWEET POTATO FRIES truffle & parmesan, blue cheese mayo (V) 7.00	THYME YORKSHIRE PUDDING (V) 2.00
CRAZY BEAR SLAW (GF) (V) 5.00	PIGS IN BLANKETS 3.00

DESSERTS

FLOURLESS CHOCOLATE BROWNIE
salted caramel, tahini (V) (GF)
CHOCOLATE ORANGE PANETTONE BREAD & BUTTER PUDDING
blood orange custard (V)
CRAZY BEAR MESS (V)
pornstar sorbet, strawberry daiquiri ice cream, passion fruit, strawberries, chantilly cream, italian meringue
SALTED BUTTER CARAMEL
pistachios, 70 % cocoa dark valrhona chocolate sorbet (V) (GF)
CHEESEBOARD SELECTION FOR ONE
a sample of our finest cheeses selected from our farm shop deli counter, figs, celery, apple chutney,
sourdough crackers (V)
SELECTION OF ICE CREAMS OR SORBETS

CHAMPAGNE

	125ml	bottle
101 TSARINE BRUT N.V. REIMS	13.95	74.95
102 TSARINE ROSE N.V. REIMS	14.95	82.95
103 LANSON WHITE LABEL REIMS		99.95
104 LAURENT-PERRIER LA CUVÉE N.V. TOURS-SUR-MARNE	17.95	109.95
105 POL ROGER BRUT RESERVE N.V. EPERNAY		119.95
106 LOUIS ROEDERER BRUT N.V. REIMS		139.95
107 BESSERAT DE BELLEFON BLANCS DE BLANC N.V. EPERNAY		139.95
108 VEUVE CLICQUOT BRUT REIMS		139.95
109 BOLLINGER SPECIAL CUVÉE AY		139.95
110 LAURENT-PERRIER ROSE N.V. TOURS-SUR-MARNE	24.95	149.95
111 LANSON EXTRA AGE ROSE BRUT N.V. REIMS	24.95	149.95
112 LANSON EXTRA AGE BRUT N.V. REIMS	24.95	149.95
113 VEUVE CLICQUOT N.V. ROSE		159.95
114 RUINART ROSE N.V. REIMS		189.95
115 RUINART BLANC DE BLANC N.V. REIMS		189.95
116 LOUIS ROEDERER ROSE VINTAGE 2013 REIMS		189.95
117 BOLLINGER GRANDE ANNEE AY		299.95
118 TSARINE ADRIANA REIMS		309.95
119 DOM PERIGNON 2012 EPERNAY		399.95
120 LAURENT-PERRIER GRAND SIECLE BRUT TOURS-SUR-MARNE		449.95
121 POL ROGER "SIR WINSTON CHURCHILL" EPERNAY		449.95
122 VEUVE CLICQUOT "LA GRANDE DAME" 2006 REIMS		449.95
123 KRUG GRANDE CUVÉE N.V. REIMS		499.95
124 LOUIS ROEDERER "CRISTAL" 2013 REIMS		499.95
125 KRUG BRUT 2006 REIMS		699.95
126 DOM PERIGNON "OENOTHEQUE" 2002		899.95

MAGNUMS & LARGER

131 MAGNUM TSARINE BRUT N.V. REIMS		189.95
132 MAGNUM LANSON WHITE LABEL REIMS		219.95
133 MAGNUM TSARINE ROSE N.V. REIMS		219.95
134 MAGNUM LAURENT PERRIER ROSE N.V. TOURS-SUR-MARNE		389.95
135 MAGNUM LANSON GOLD LABEL 2005		389.95
136 JEROBOAM TSARINE BRUT N.V. REIMS		499.95
137 JEROBOAM VEUVE CLICQUOT BRUT N.V. REIMS		899.95
138 METHUSELAH LANSON WHITE LABEL		1749.95

SPARKLING WINE

141 PROSECCO AMORE DELLA VIT ITALY	8.95	44.95
142 HATTINGLEY VALLEY ROSE 2019		69.95

WHITE WINE	175ml	bottle
201 EMBRUJO VERDEJO ORGANIC 22 VERUM <i>Spain</i>	7.95	29.95
202 CORTESE AMONTE 21 VOLPI <i>Italy</i>		31.95
203 VERMENTINO LES ARCHERES 22 <i>France</i>		31.95
204 CHARDONNAY LES MOUGEOTTES 21 <i>France</i>	8.45	33.95
205 FLOR DE CRASTO WHITE QUINTA DO CRASTO 21 <i>Portugal</i>		33.95
206 VIOGNIER RESERVE, BODEGAS SANTA ANA 22 <i>Argentina</i>		36.95
207 PINOT GRIGIO DELLE VENEZIE GIOVANNI PUIATTI 22 <i>Italy</i>	8.95	36.95
208 TOURAINE SAUVIGNON BLANC KM 5400 GOSSEAUME 22 <i>France</i>		38.95
209 ALBARINO MARTIN CODAX 22 <i>Spain</i>	9.95	38.95
210 ARNEIS BRICCOTONDO 21 FONTANAFREDDA <i>Italy</i>		41.95
211 MACON-VILLAGES LES PRELUDES, VIGNERONS DES TERRES SECRETES <i>France</i>		41.95
212 POMINO BIANCO, FRESCOBALDI 22 <i>Italy</i>		46.95
213 TRADITIONALE RIESLING, PIKES 22 <i>Australia</i>		46.95
214 SAUVIGNON BLANC ORGANIC 22 SERESIN ESTATE <i>New Zealand</i>	11.95	48.95
215 GEWURZTRAMINER, TRIMBACH 19 <i>France</i>		51.95
216 CHABLIS OLIVER TRICON 22 <i>France</i>		54.95
217 SANTORINI ASSYRTIKO DOMAINE SIGALAS 21 <i>Santorini</i>		59.95
218 MANNEQUIN ORIN SWIFT 20 <i>California</i>		71.95
219 THE FMC CHENIN FORRESTER 22 <i>South Africa</i>		79.95
220 CHASSAGNE-MONTRACHET BLANC DROUHIN 22 <i>France</i>		109.95

ROSE WINE	175ml	bottle
401 PINOT GRIGIO BLUSH 22 IL SOSPIRO 6/75 <i>Italy</i>	7.95	29.95
402 CUATRO PASOS ROSÉ, MARTIN CODAX <i>Spain</i>		41.95
403 ROSE DE LEOUBE ORGANIC 20 CHATEAU LEOUBE 6/75 <i>France</i>	13.95	54.95

RED WINE	175ml	bottle
301 EMBRUJO TEMPRANILLO ORGANIC 22 VERUM <i>Spain</i>	7.95	29.95
302 LONGUE ROCHE 21 MERLOT <i>France</i>		31.95
303 NEGROAMARO PRIMITIVO IGT SALENTO, BACCANERA 21 <i>Italy</i>		31.95
304 ESTATE CARMENERE DE MARTINO 21 <i>Chile</i>	8.45	33.95
305 ESTATE PINOT NOIR HUMBERTO CANALE 6 <i>Patagonia</i>		33.95
306 CRIANZA, CARE 22 <i>Spain</i>	9.95	36.95
307 AMARU MALBEC, EL ESTECO, 21 <i>Argentina</i>	9.45	36.95
308 CHINON TRADITION ORGANIC 20 SOURDAIS <i>France</i>		38.95
309 RIOJA RESERVA JOURNEY COLLECTION, RAMON BILBAO 2016 <i>Spain</i>		38.95
310 ARE YOU GAME SHIRAZ 19 FOWLES WINE <i>Australia</i>	11.95	41.95
311 PLUMBAGO NERO D'AVOLA SICILIA DOC 20 PLANETA <i>Sicily</i>		41.95
312 THE DOG STRANGLER MATARO 19 TEUSNER 19 <i>Australia</i>		46.95
313 CH SAINT ANGE 18 ST EMILION GRAND CRU <i>France</i>		46.95
314 GRANDE RESERVE RED 16 IXSIR <i>Lebanon</i>		49.95
315 CHATEAUNEUF-DU-PAPE ROUGE, DOMAINE CHANTE CIGALE <i>France</i>		57.95
316 BRUNELLO DI MONTALCINO, IL POGGIONE <i>Italy</i>		64.95
317 AMARONE VALPANTENA DOCG, BERTANI <i>Italy</i>		79.95
318 GEVREY-CHAMBERTIN 19 DROUHIN <i>France</i>		89.95
319 CHATEAU DESMIRAIL 18 MARGAUX 3EME CRU <i>France</i>		99.95
320 THE BRIDGE CABERNET SAUVIGNON 14 FORRESTER <i>California</i>		144.95

DESSERT WINE

	100ml	bottle
501 GARONELLES 20 SAUTERNES <i>France, 375ml bottle</i>	9.95	37.95
502 VIN DE HEL DESS MUSCAT 20 THELEMA <i>South Africa, 375ml bottle</i>		42.95
503 TOKAJI ASZU 5 PUTT 17 SAUSKA <i>Hungary, 500ml bottle</i>		54.95
504 ICEWINE 18 PELLER <i>Canada, 375ml bottle</i>		67.95

Vintages may change subject to availability.

MENU INFORMATION

(V) vegetarian | (VG) vegan | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description. Guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones.

Prices include VAT.

A discretionary 13.5% service charge will be added to your bill.