For the Table

Rustic breads, oils & balsamic | V £4½

Garlic & rosemary box baked Camembert, bacon jam & ciabatta (for two to share) £13

Marinated olives | V | VE | GF £3½

Starters

Crab on charred sourdough, lemon & brown crab aioli with pickled mooli | GFO £8½

Pulled chicken, roasted red pepper & cheddar croquettes with smokey chilli jam & dressed leaves £8

Smoked salmon, pickled cucumber, wasabi mayo & dressed watercress | GF £8

Creamy garlic mushrooms on toasted sourdough, parmesan shavings & dressed leaves | GFO £7

Chicken liver parfait, red onion chutney, ciabatta croutons & soft herbs £7

Curried carrot, sweet potato & red onion fritters, watercress & mint salad with an orange & shallot dressing | V | VEO £6½

Homemade soup of the day served with warm rustic bread & butter (ask your server for details) | V | GFO £6½

Mains

Pan-roasted venison haunch fillet, truffle mashed potato, sautéed cavolo nero with a port & blackberry jus | GF £23

Pan-seared tofu steak with a miso, garlic & chilli marinade, sautéed tenderstem broccoli, new potatoes, garlic, lemon & almond warm salad | V | VE | GF £14

Aubergine & sweet potato katsu curry, brown rice, charred flatbread & tempura cauliflower | V | VE | GF £13
Add on: chicken or tofu £2

Oven-roasted garlic & thyme corn fed chicken breast, chorizo & tomato stew, sautéed potatoes & smokey chilli jam | GF £15½

Slow-cooked blade of beef, dauphinoise potatoes, braised red cabbage with a peppercorn & wild mushroom jus | GF £22

Smoked haddock & chive fishcake, creamed leeks, house salad served with skinny fries £14

Pan-seared sea bream, gnocchi, peas & kale in a mustard & tarragon cream sauce with tenderstem broccoli £17

Wild mushroom & garlic linguine with parmesan shavings | V £13½

Venison & wild mushroom bolognaise rigatoni with parmesan shavings £14½

Market fish & chips of the day served with smashed peas & tartar sauce (ask your server for details – delivered from Brixham daily) £13½

Sausage & mash with onion gravy (ask your server for details – specialist local sausages, delivered daily) £13½

Grill

6oz fillet steak, chunky chips, garlic & thyme roasted flat mushroom, confit tomato, onions rings dressed watercress | GFO £24½

8oz rump steak, chunky chips, garlic & thyme roasted flat mushroom, confit tomato, onions rings & dressed watercress | GFO £21½

8oz gammon steak, fried egg, chunky chips & watercress | GFO £14½

Sauces

Why not add a sauce to your steak for £3½

Creamy wild mushroom | GF Red wine jus | GF Peppercorn | GF

V – Vegetarian | VE – Vegan | VEO – Vegan Option
GF – Gluten Free | GFO – Gluten Free Option

All of our dishes are prepared fresh to order using the finest produce. During busier periods, waiting times may vary to ensure the quality of your dining experience is at its best. If you have any special dietary or allergen requirements, please inform your food server and we'll do our best to accommodate. Please note that children's portions are for 14 year olds and under only.

Burgers

All our burgers are served on a toasted sourdough bun with baby gem, sliced tomato, thyme roasted flat mushroom, red onion, homemade burger relish & skinny fries

8oz Ragged Cot burger £13

16oz double burger £17½

Cajun sweet potato & chickpea burger | V | VE £11½

Add on: cheddar cheese, stilton, bacon or flat mushroom ..... £1 each

Salads

Available as either a Starter or Main Course

Classic Chicken Caesar Salad ..... £7 / £14
With gem lettuce, parmesan shavings, crispy pancetta, Caesar dressing & ciabatta croutons | GFO

Crispy Duck Salad ..... £8 / £15½
With shredded Chinese leaf, carrot & cucumber ribbons, chopped peanuts, black onion seeds, chopped chilli with a plum & hoisin dressing

Caramalised Pear & Chicory Salad ..... £7 / £14
With blue cheese, chicory, candied walnuts & blue cheese dressing | V

Sandwiches & Flatbread

Served from 12.00 – 16.00. All sandwiches served with skinny fries with a house salad dressing on a choice of white or brown bloomer, or ciabatta

The Ragged Cot BLT £8

Upgrade to **The Ragged Cot Club** with chicken £10

Fish finger sandwich with tartar sauce & baby gem £7½

Smoked salmon sandwich with chive crème fraiche £8

Mature cheddar & chutney sandwich with sliced tomato & mixed leaf | V £7

Steak & stilton sandwich with dressed watercress £8

Falafel flatbread with salad & homemade sweet tomato relish | V | VE £7

Sides

Add any of these sides for just £3½

Winter roasted root vegetables | V | VE | GF

Braised red cabbage & apple | V | GF

Tenderstem broccoli, kale, green beans & peas in a garlic & parsley butter | V | GF

Truffle mashed potato | V | GF

Chunky chips | V | VE

Skinny fries | V | VE

Onion rings | V

House salad | V | VE | GF

We are proud to support local suppliers and best U.K. producers of fresh foods including: Orchard Eggs of Chadwick Farm, Solihull. Jesse Smith Butcher & W.J Castle, Cirencester. Worcester Produce, Pershore, Worcester. Bennett's Ice Cream, Worcester. Coffee Masters, Worcester. We accept Visa, Mastercard and Apple Pay. We do not accept cheques, Diners Card or Amex.

THE
RAGGED COT

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MENU