



THE BEAR &
RAGGED STAFF
ROMSEY

STARTERS

Soup of the day served with bread & Butter - please ask your server for today's choice (v) 6.50

Prawn cocktail with Marie Rose sauce 6.95

Duck liver pâté with caramelised onion jam & St. Martin sourdough 8.95

Smoked mackerel fish cake served with tzatziki 7.95

Smashed avocado with roasted chilli tomatoes, crispy kale served on St Martin sourdough (v) 6.95

MAINS

Handcross butchers beef burger with cheddar, lettuce, tomato, pickled gherkins, burger relish & Koffmann's* chips 14.95

Extra toppings:

streaky bacon 2.50 - garlic mushroom 2.50 - fried egg 2.50 - caramelised onion 2.50

IPA battered haddock served with Koffmann's* chips, peas, tartare sauce & a lemon wedge 16.95

Caesar salad, Handcross bacon, free range egg, gem lettuce, croutons, parmesan & anchovies 13.95

Add: chicken 3.00

Handcross dry-aged 10oz rump steak, Koffmann's* chips, thyme roasted mushroom & tomato with peppercorn sauce 27.95

BBQ glazed chicken with Handcross bacon, mature cheddar, Koffmann's* chips & house slaw 14.95

Whitby bay Scampi with Koffmann's* chips, peas, tartare sauce & a lemon wedge 15.95

Moving mountains plant-based burger with applewood cheddar, lettuce, tomato, burger relish and Koffmann's* chips. (pb) 14.95

Red Leicester Mac n Cheese served with side salad (v) 13.95

Add: streaky bacon 2.50

Honey roasted ham, free range eggs, Koffmann's* chips 13.95

SMALLER PORTIONS

Beer battered haddock triple cooked chips, peas, tartare sauce 13.50

Honey roasted ham, free range egg and Koffmann's* chips 10.95

SIDES

Triple-cooked chips (pb) (v) 3.50 Seasonal greens (v) 4.50 Green leaf salad (pb) (v) 3.95

Garlic ciabatta bread (v) 3.95 Garlic cheese ciabatta bread (v) 4.95

Josh Hillyard – Head Chef

If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.

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Puddings

Sticky toffee pudding with toffee sauce & crème anglaise 7.95

Warm caramelised chocolate brownie with white chocolate ganache & raspberry ripple ice cream 7.95

Plum crumble with vanilla pod ice cream 7.50

Macerated strawberries with balsamic jelly, granola & strawberry ice cream (pb) 7.50

Treacle tart with vanilla pod ice cream 7.95

Selection of Ice creams *Please ask your server for today's flavours* (v) 2.50 per scoop

LITTLE TREAT TO FINISH - *choice of hot drink included*

Mini sticky toffee pudding 5.50 Mini chocolate mousse 5.50

LOOKING FOR SOMETHING DIFFERENT?

Espresso Martini 9.50 • French Martini 9.50 • Aperol Spritz 9.50 • Irish Coffee with Jameson's Irish Whiskey 7.50

* - Koffmann's chips are the creation of legendary chef Pierre Koffman. Double blanched and lightly coated with Koffmann's uniquely developed blend, which produces a wonderful crunch and memorable taste experience.

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