



THE BEAR &
RAGGED STAFF

ROMSEY

- Salt & Pepper Wedges with spicy salsa 4.00 • Roasted Beetroot Hummus with toasted pitta bread 4.00 •
- Mixed Pitted Olives with ciabatta croute and balsamic oils 4.50 •

STARTERS

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

Cold Smoked Trout *with pickled beetroot on light rye sourdough* 9.95

Prawn Cocktail *with Marie Rose sauce* 6.95

Chicken Liver Pâté *with apple sauce and toasted brioche* 9.50

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 & Koffman'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 Koffman's chips, garden peas, tartare sauce & a lemon wedge* 16.95

Pan-Roasted Lamb Rump *served with fondant potato, buttered kale, mint & pea puree with red wine jus* 27.50

Hampshire Chalk Stream Trout *served with confit celeriac, beetroot puree, buttered samphire and horseradish beurre noisette* 19.95

Chicken Supreme *with fondant potato, pea & bacon fricasee, chicken crack served with a white wine cream & tarragon sauce* 18.50

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

Moving Mountains Plant-Based Burger *with applewood cheddar, lettuce, tomato, burger relish and Koffman's chips (pb)* 14.95

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

Add: streaky bacon 2.50

Pork Sausages *with creamy mash, seasonal greens, balsamic onions and gravy* 15.95

Smaller Portions

IPA Battered Haddock *served with Koffman's chips, garden peas, tartare sauce & a lemon wedge* 13.50

SIDES

House chips (pb) (v) 3.50 • Cheesy chips (v) 4.50 • Cheesy chips with bacon 7.00 •

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

Rhubarb Crème Brulée *with shortbread* 7.50

Warm Caramelised Chocolate Brownie *with white chocolate ganache & raspberry ripple ice cream* 7.95

Sticky Toffee Pudding *with crème anglaise and toffee sauce cream* 7.95

Treacle Tart *with clotted cream ice cream* 7.95

Apple Crumble *with vanilla pod ice cream (pb)* 7.50

Selection of Ice Creams 2.50 per scoop

Please ask your server for today's flavours (v)

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

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