



THE BEAR &
RAGGED STAFF

ROMSEY

- Salt & Pepper Wedges with spicy salsa 4.00 • Roasted red pepper Hummus with toasted pitta bread 4.00•
- Focaccia 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

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

SUNDAY ROAST

served with Yorkshire pudding, cauliflower cheese, roast potatoes, seasonal vegetables, stuffing & gravy

Roast Garlic and Thyme Sirloin of Dry-Aged Beef 20.50

Roast Apple and Sage English Pork Belly 19.95

Roast English Lemon and Thyme Chicken 19.95

Plant-Based Nut Roast 19.95

SUNDAY ROAST SHARERS – SERVES 2

served with Yorkshire pudding, cauliflower cheese, roast potatoes, seasonal vegetables, stuffing & gravy

Roast Garlic and Thyme Sirloin of Dry-Aged Beef 39.50

Roast English Lemon and Thyme Chicken 37.50

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 – chorizo sausage 2.50

IPA Battered Haddock *served with Koffman's chips, garden peas, tartare sauce & a lemon wedge* 16.95

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)* 14.50

Add: streaky bacon 2.50 Add: chorizo sausage 2.50

Smaller Portions

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

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.

www.bear-and-ragged-staff.co.uk



THE BEAR &
RAGGED STAFF

ROMSEY

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 • Roast Potatoes and Gravy 4.50

PUDDINGS

Mango Crème Brulée *with shortbread* 7.50

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

Sticky Toffee Pudding *with vanilla ice cream and toffee sauce cream* 7.95

Toffee and honeycomb cheesecake *with caramel ice cream* 8.50

Summer Fruit Berry Crumble *with vanilla pod ice cream (pb)* 7.50

New forest Ice Creams 4.00

Vanilla – Mint choc chip – Raspberry ripple (pb) – Chocolate

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

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.

www.bear-and-ragged-staff.co.uk
