



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

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

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 Cider English Loin of Pork 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 - caramelised onion 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

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.

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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

Rhubarb Crème Brûlée *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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