# Rose&Crown

## Romaldkirk

# <u>Snacks</u>

Homemade bread, Durham butter,	
rapeseed oil & balsamic	£4
Balsamic pickled onions	£3
Nocellara olives	£4
Deep fried whitebait, lemon, tartare sauce	£4
Starters	
Honey roast parsnip soup, crème fraich turmeric croutons, curry oil	e, £9
Beetroot salad, fig, pinenuts, burrata balsamic dressing	<b>,</b> £9
Smoked salmon & prawn cocktail, cucumber, capers, sundried tomato, smoked paprika, caviar	£12
Homemade hummus, sun blushed tomato, olive oil, dukkha, toasted sourdough	£8
Braised Teesdale lamb fritter, mint mayonnaise, pickled carrot, rocket £9	
Smoked mackerel pate, dill pickled cucumber, brown shrimp, almonds, toasted sourdough	£9

Platters - Main course for 1 or starter for 2

Vegetable - Homemade hummus, crudities, local cheeses, roasted red peppers, balsamic pickled onions, boiled egg, coleslaw, olives £17

Fish - Smoked salmon, mackerel pate, beer battered king prawn, brown shrimps, prawn Marie Rose, capers £20

Meat & Cheese - Roast ham, chorizo, salami, serrano ham, local cheeses, coleslaw, pickled gherkins, boiled egg, balsamic pickled onion £20

#### Mains

Treacle marinated pork chop, braised cabbage, rumble de thumbs, fondant potato, gherkin & peppercorn sauce £20

Slow cooked aubergine filled with Mediterranean vegetables, feta cheese, olive tapenade, herb polenta, sunflower seeds, basil jus

Baked fillet of stone bass, sag aloo potato, roast cauliflower, bhaji onions, brown shrimps, yellow curry & coconut sauce £20

Homemade shortcrust venison bourguignon pie, braised red cabbage, anise carrot, triple cooked chips, bourguignon sauce

### Pub Grub

Cider battered bream, triple cooked chips, crushed peas, tartare sauce, lemon £18

Peat's outdoor reared pork sausage, mashed potato, caramelised onion, charred broccoli, onion rings, gravy £18

Chargrilled beef burger, crispy pancetta, gouda & mozzarella cheese, tomato relish, salad, brioche bun, triple cooked chips