

The
Rose & Crown

Romaldkirk

Starters

Homemade mushroom soup, crème fraiche, wild mushroom, rosemary crouton	£7
Scottish smoked salmon, salmon fishcake, broad beans, peas, buttermilk, lemon	£8
Goats cheese salad, nectarines, fennel, walnuts, burnt orange dressing	£7
Warm ham hock terrine, Pease pudding, pickles, honey & mustard sauce	£7

Platters - Main course for one or starter for two

Vegetable - Homemade hummus, crudities, marinated artichoke, boiled egg, coleslaw, olives, cheeses	£15
Fish - Oak smoked salmon, mackerel pate, fishcake, brown shrimps, prawn Marie rose, capers, lemon	£16
Meat & Cheese - Roast ham, chorizo, salami, serrano ham, local & continental cheeses, coleslaw, pickled gherkins, boiled egg	£15

Mains

Roast loin of Teesdale lamb, braised lamb Shepherd's pie, crushed peas, shallot, mint pesto, lamb jus	£18
Grilled seabass, brown shrimps, sag aloo, toasted almonds, spring onion, coconut curry	£18
Beef Bourguignon pie, glazed carrot, champ potato, tenderstem broccoli, rich gravy	£18
Roasted Aubergine filled with ratatouille and topped With toasted pinenuts & mozzarella, tenderstem broccoli, spring onion, polenta, basil jus	£14

Pub Grub!

Beer battered seabass, triple cooked chips, crushed peas, tartare sauce	£15
Outdoor reared 'hog roast' sausages, mashed potato, onion gravy, tenderstem broccoli	£12

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream	£7
Dark Chocolate brownie, chocolate cremeux, vanilla ice cream	£7
Tonka bean pannacotta, summer berries, almond crumb	£7
Cheese - selection of local & british cheeses served with homemade brack chutney & crackers	£10 (£3 supplement DBB)
Affogato - vanilla ice cream 'drowned' with a shot of hot espresso	£6