

The
Rose&Crown
Romaldkirk

Snacks

Homemade bread, Durham butter, rapeseed oil & balsamic	£4
Balsamic pickled onions	£3
Nocellara olives	£4
Deep fried whitebait, lemon, tartare sauce	£4

Starters

Red lentil & rosemary soup, cheddar cheese, black pepper & herb croutons	£9
Beetroot salad, fig, walnuts, burrata, honey & lemon dressing	£9
Smoked salmon & prawn cocktail, cucumber, capers, sundried tomato, smoked paprika, caviar	£12
Homemade hummus, sun blushed tomato, olive oil, dukkha, toasted sourdough	£8
Pressed terrine of ham hock, parsley & mustard, bacon jam, remoulade, pickled red onion, toasted sourdough	£9
Smoked mackerel pate, dill pickled cucumber, brown shrimp, almonds, toasted sourdough	£9

Information on allergens is available on request

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

Roast pork fillet wrapped in sage &
parma ham, black pudding, potato terrine
anise carrot, creamed cabbage, gherkin,
wassail sauce £20

Miso roasted butternut squash steak,
wild mushroom, savoy cabbage, cashew nut
hummus, toasted pumpkin seeds, herb
dauphine potato, cep gravy £18

Baked fillet of stone bass, cider battered
king prawn, sauteed potato, mushroom,
pumpkin, hazelnut, smoked haddock
velouté £20

Homemade shortcrust beef bourguignon pie,
braised red cabbage, roasted parsnip,
triple cooked chips, rich gravy £20

Pub Grub

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

Peat's outdoor reared Cumberland sausage,
colcannon mash, caramelised onion,
braised lentil, anise carrot, gravy £18

Chargrilled beef burger, crispy pancetta,
gouda & mozzarella cheese, tomato relish,
salad, brioche bun, triple cooked chips £18

Desserts

Sticky toffee pudding, toffee sauce, salted caramel ice cream, biscuit crumb	£9
Chocolate brownie, dulce de leche, mulled fruit, roasted nuts , spiced chocolate sauce, biscuit ice cream	£9
Vanilla panna cotta, apple compote, brown sugar crumble, vanilla ice cream	£9
Cheese - trio of local & British cheeses served with homemade brack, chutney & crackers	£10
Affogato - vanilla ice cream 'drowned' with a shot of hot espresso	£7

Pudding wine, 100ml

Château Petit Vedrines, Sauternes, France	£11.00
Moscatel Marco Fabia, Bodegas Ontanon, Spain	£8.00
Elysium Black Muscat, Andrew Quady California	£13.50

Port, 50ml

Fonseca Bin 27 Vintage Character	£4.50
Taylors Tawny Port	£4.50
Taylors Vintage Port	£6.50