

The
Rose&Crown
Romaldkirk

Snacks

Homemade bread, Durham butter, cheddar cheese, rapeseed oil & balsamic	£4
Balsamic pickled onions	£3
Nocellara olives	£4
Deep fried Cajun whitebait, red pepper mayonnaise	£5

Starters

Roasted tomato soup, sour cream, parmesan croutons, tarragon oil	£9
Heritage tomato salad, burrata cheese, pistachio pesto, toasted pine nuts, balsamic	£10
Charred smoked salmon, crab, fennel salad	£12
Homemade hummus, sun blushed tomato, olive oil, dukkha, toasted sourdough	£9
Crispy Ham hock & cheddar cheese terrine, Pork pie puree, pickled red onion, Granny Smith apple	£10
Smoked mackerel pate, dill pickled cucumber, brown shrimp, almonds, toasted sourdough	£10

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 £18

Fish - Smoked salmon, mackerel pate,
beer battered king prawn, brown
shrimps, prawn Marie Rose, capers £22

Meat & Cheese - Roast ham, chorizo,
salami, serrano ham, local cheeses,
coleslaw, pickled gherkins, boiled egg,
balsamic pickled onion £22

Mains

Treacle marinated pork chop, creamed
spinach, anise carrot, triple cooked
chips, charcuterie sauce £22

Slow cooked aubergine filled with
mediterranean vegetables, herb roasted
new potatoes, feta cheese, toasted
sunflower seed granola, salad,
tomato & thyme sauce £19

Pan fried fillet of stone bass, warm
samphire & brown shrimp salad, braised
fennel, dauphine potato,
lemongrass sauce £24

Grilled Teesdale lamb cutlet, crispy lamb
shoulder, pomme anna, red cabbage, roasted
onion, redcurrant jus £24

Pub Grub

Cider battered haddock, triple cooked
chips, crushed peas, tartare sauce £19

Steak, bone marrow & cracked black pepper
sausage, horseradish mash, onion rings,
tenderstem broccoli, beef gravy £20

Chargrilled beef burger with crispy
pancetta, double cheese, special burger
sauce & red onion on a ciabatta bun,
triple cooked chips £19