

The
Rose & Crown
Romaldkirk

NB. Two starters and two mains change on a daily basis but some dishes remain on the menu constantly and the balance of dishes remains the same.

Starters

Leek & potato soup, onion oil, black pepper croutons, Cotherstone cheese scone	£7
Blue cheese, roasted fig, nuts, puy lentil dressing, root vegetable crisps	£7
Goats cheese mousse, red wine poached pear, pine nuts, red wine syrup	£7
Scottish smoked salmon, smoked salmon mousse, dill crème fraiche, lemon dressing	£9
Salmon & prawn fishcake, dressed leaves, chilli sauce	£7
24 hour cooked pork belly, tempura prawns, piccalilli, hazelnut crumb	£7

Platters - Main course for one or starter for two

Vegetable Mezze - Homemade humus, marinated artichoke, olives, sun blushed tomatoes, crispy courgette, Cotherstone cheese, homemade bread £14

Fish platter - Oak smoked salmon, potted smoked mackerel, tempura king prawns, prawns in Marie rose sauce, homemade bread £16

Charcuterie board - Parma ham, chorizo, salami, honey & mustard roasted ham, crispy courgette, gherkins, homemade bread £16

Mains

Homemade Raby estate venison pie, braised red cabbage, roast parsnip, triple cooked chips, red wine gravy £18

Simpson's outdoor reared Cumberland sausage, savoy cabbage & bacon, champ mash, anise carrot, onion gravy £16

Seabass, crushed ratte potato, tempura king prawn, creamed leek & celeriac, brown shrimp butter £18

Roasted nut, root vegetable & red wine wellington, red cabbage, anise carrot, fondant potato, red wine & thyme jus £16

Fillet of Joe Simpsons beef, mushroom, tomato, onion, triple cooked chips, pepper sauce £21

Teesdale lamb loin, braised shoulder, spiced leg, bubble & squeak, anise carrot, aubergine, beetroot, lamb jus £16

Sides

Triple cooked chips	£3
Fries	£3
Mixed side salad	£4
Seasonal vegetables	£4