

The  
**Rose & Crown**  
Romaldkirk

**Starters**

Spiced cauliflower & coconut soup, Cotherstone  
cheese, croutons, curry oil £8

Torched oak smoked Scottish salmon, salmon  
rilette, seaweed salad, ponzu sauce, pickled  
radish, sesame seeds £10

Pressed terrine of ham hock, parsley & mustard,  
pecorino cheese, pork pie puree, pickled onion  
& toasted sourdough £9

Warm Goats' cheese & asparagus salad, salsa  
verde, toasted pine nuts £9

Prawn cocktail, fennel, samphire, boiled egg,  
Marie rose sauce, smoked paprika £9

**Platters** - Main course for one or starter  
for two

**Vegetable** - Homemade hummus, crudities,  
Marinated artichoke, boiled egg, coleslaw,  
olives, cheeses £16

**Fish** - Oak smoked salmon, mackerel pate, beer  
battered king prawn, brown shrimps, prawn  
Marie rose, capers £19

**Meat & Cheese** - Roast ham, chorizo, salami,  
serrano ham, local & continental cheeses,  
coleslaw, pickled gherkins, boiled egg £19

## Mains

Grilled Teesdale lamb cutlets, crispy shoulder,  
peas, courgette, champ potato, mint pesto,  
lamb jus £20

Baked fillet of halibut, asparagus, samphire,  
sautéed potato, courgette puree, spinach,  
parsley sauce £21

Steak & Black Sheep ale pie, cabbage & bacon,  
anise carrot, triple cooked chips,  
rich gravy £20

Roasted & stuffed aubergine, mushroom ragu,  
hazelnut crumb, tomato, mushroom, asparagus,  
triple cooked chips, pepper sauce £17

## Pub Grub

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

Peat's outdoor reared 'hog roast' sausages,  
buttered mash, onion rings, braised cabbage,  
grain mustard gravy £17

Chargrilled beef burger, vintage cheddar cheese,  
tomato relish, mayonnaise and salad in a  
brioche bun, skinny fries £17

## Desserts

Sticky toffee pudding, toffee sauce, vanilla  
ice cream, hazelnut crumb £8

Dark chocolate brownie, chocolate cremeux,  
salted caramel ice cream, cherry gel £8

Lemon posset, lemon sorbet, berries, biscuit  
crumb £8

Cheese - selection of local & british cheeses  
served with homemade brack, chutney  
& crackers £12  
(£4 supplement DBB)

Affogato - vanilla ice cream 'drowned' with  
a shot of hot espresso £6