

The  
**Rose & Crown**

Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

**Starters and light snacks**

Homemade mushroom soup, crème fraiche, wild mushroom, rosemary croutons	£7
Goats cheese salad, nectarines, fennel, walnuts, burnt orange dressing	£7
Scottish smoked salmon, salmon fishcake, broad beans, buttermilk, lemon	£8
Prawn cocktail, marie rose sauce, paprika, salad, sesame seeds	£7
Potted smoked mackerel, wholemeal toast	£7

**Sandwiches - on soft wholemeal bread, with a side salad**

Roast ham salad, lettuce, cucumber, Pease pudding	£8
Oak smoked Scottish salmon, crème fraiche, cucumber	£8
Cotherstone cheese, sun blushed tomato, rocket	£8
Egg mayonnaise, lettuce, tomato	£8
Prawn marie rose, baby gem lettuce	£8
Mug of homemade soup with your choice of sandwich	£11

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

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

**Mains**

Beer battered seabass, triple cooked chips, crushed peas, tartare sauce	£15
Outdoor reared 'hog roast' sausages, mashed potato, onion gravy, tenderstem broccoli	£12
Beef Bourguignon pie, glazed carrot, triple cooked chips, tenderstem broccoli, rich gravy	£17
Roasted Aubergine filled with ratatouille and topped with toasted pinenuts & mozzarella, tenderstem broccoli, spring onion, polenta, basil jus	£14

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**Sides**

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

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

We always aim to use the freshest possible ingredients, and source them locally where possible. Our meat comes from peats butchers Barnard Castle. Fresh fish is delivered from Hartlepool Quay by Hodgson's fishmongers. Other local suppliers include Teesdale Cheesemakers, Parlour Made Cheeses and Joan Cross for Cotherstone cheese

Information regarding allergens is available on request