

The
Rose&Crown
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

Snacks

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

Starters & Light Bites

Red lentil & rosemary soup, cheddar cheese, black pepper & herb croutons	£9
Smoked mackerel pate, dill pickled cucumber, toasted almonds brown shrimp, toasted sourdough	£9
Smoked salmon, capers, lemon, mustard dressing	£11
Prawn cocktail, boiled egg, Marie Rose sauce, smoked paprika	£10
Homemade hummus, sun blushed tomato, olive oil, dukkah toasted sourdough	£8

Sandwiches - on soft wholemeal bread

Roast ham salad, mustard, lettuce, tomato & mayonnaise	£9
Oak smoked Scottish salmon, lemon crème fraiche & black pepper	£11
Egg mayonnaise, baby gem, tomato	£8
Mug of soup with your sandwich	£5

Hot Sandwiches - served on a brioche bun with triple cooked chips

Chargrilled beef burger with crispy pancetta, gouda & mozzarella Cheese, tomato relish, salad	£17
Grilled goats' cheese, roasted aubergine & sun-dried tomato	£14
Peat's outdoor reared Cumberland sausage, onion rings, homemade medlar jelly	£16

Information on allergens is available on request

Platters - Main course for one or lighter meal for two

Vegetable - Homemade hummus, crudities, local cheeses
Roasted red peppers, boiled egg, balsamic pickled onions
sun blush tomato, coleslaw, olives, sourdough £17

Fish - Smoked salmon, mackerel pate, brown shrimps,
prawn Marie rose, capers, lemon, cider battered king prawn,
sourdough £20

Meat & Cheese - Roast ham, chorizo, salami, serrano ham,
local cheeses, coleslaw, pickled gherkins, boiled egg,
balsamic pickled onions, sourdough £20

Main Courses

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

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

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

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

Sides

Triple cooked chips £3

Fries £3

Side salad £4

Seasonal Vegetables £4

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