

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**

Honey roast parsnip soup, crème fraiche, turmeric croutons, curry oil	£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 hog roast sausage, onion rings, homemade medlar jelly	£16

**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, crushed peas,  
tartare sauce £18

Peat's outdoor reared pork sausage, mashed potato,  
caramelised onion, charred broccoli, onion rings, gravy £18

Homemade venison bourguignon pie, braised red cabbage,  
anise carrot, triple cooked chips, bourguignon sauce £20

Slow cooked Aubergine filled with Mediterranean vegetables,  
feta cheese, olive tapenade, herb polenta, sunflower  
seeds, basil jus £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 lèche, caramelised hazelnuts,  
chocolate sauce, milk ice cream £9

Lemon posset, rhubarb, lemon sorbet, biscuit crumb £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