

The
Rose&Crown
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

Snacks

Homemade bread, cheddar cheese butter, rapeseed oil & balsamic vinegar	£4
Balsamic pickled onions	£3
Gordal olives	£4

Starters & Light Bites

Homemade red lentil & rosemary soup, crème fraiche, curry oil, black pepper croutons	£9
Smoked mackerel pate, dill pickled cucumber, toasted almonds brown shrimp, toasted sourdough	£10
Smoked salmon, capers, lemon, mustard dressing	£11
Homemade hummus, roasted red peppers, olive oil, dukkah toasted sourdough	£9

Sandwiches - on soft wholemeal bread with a side salad

Roast ham salad, mustard, lettuce, tomato & mayonnaise	£10
Oak smoked Scottish salmon, lemon crème fraiche & black pepper	£12
Wensleydale cheese, red onion & pickle	£9
Prawn, Marie Rose sauce, lettuce, tomato	£11
Mug of red lentil soup with your sandwich	£5

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

Chargrilled beef burger with crispy pancetta, double cheese, red onion, homemade pickles, burger relish	£19
Grilled red peppers, sun blush tomato, burrata cheese, pistachio pesto, lettuce	£16
SLT - Outdoor reared hog roast sausage, caramelised onion, lettuce, tomato, mustard mayonnaise	£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 £18

Fish - Smoked salmon, mackerel pate, brown shrimps,
prawn Marie rose, capers, lemon, cider battered king prawn,
sourdough £22

Meat & Cheese - Roast ham, selection of British charcuterie,
local cheeses, coleslaw, pickled gherkins, boiled egg,
balsamic pickled onions, sourdough £22

Main Courses

Cider battered haddock, triple cooked chips, minted mushy peas,
tartare sauce, lemon £19

Homemade steak & venison bourguignon pie champ potato, anise
carrot, honey roast parsnip, bourguignon sauce £20

Treacle marinated pork chop, bacon & onion fricassee,
carrot & swede mash, triple cooked chips, onion rings £22

Charred butternut squash, pumpkin seed & toasted oat crumb, wild
mushroom, spring onion, butter roast potato, lentil & peppercorn
sauce £19

Sides

Triple cooked chips £3

Fries £3

Side salad £4

Seasonal Vegetables £4

Desserts

Sticky toffee pudding, toffee sauce, salted caramel ice cream,
roasted hazelnut £9

Chocolate brownie, rhubarb, mascarpone, honeycomb £9

Warm vanilla rice pudding, apple crumble, vanilla ice cream £9

Cheese - trio of local & British cheeses served with
homemade brack, chutney & crackers £11

Affogato - vanilla ice cream 'drowned' with
a shot of hot espresso £7