

The  
**Rose&Crown**  
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

**Starters & light bites**

Spiced cauliflower & coconut soup, Cotherstone cheese, croutons, curry oil	£8
Mackerel pate, toasted almond, salad, toast	£8
Prawn cocktail, fennel, samphire, boiled egg, Marie rose sauce, smoked paprika	£9
Smoked salmon, capers, lemon, mustard dressing	£10

**Sandwiches - on soft wholemeal bread**

Roast ham salad, mustard, lettuce, tomato & mayonnaise	£9
Oak smoked Scottish salmon, lemon crème fraiche & black pepper	£10
Egg mayonnaise, baby gem, tomato	£8
Mug of cauliflower soup with your sandwich	£5

**Hot Sandwiches - on a brioche bun with fries**

Chargrilled beef burger with vintage cheddar cheese, lettuce, Tomato, mayonnaise & tomato relish	£17
Peat's 'Hog Roast' sausages with thyme fried onions	£15
Grilled goats' cheese, roasted aubergine & sun-dried tomato	£14

**Platters** - Main course for one or lighter meal for two

<b>Vegetable</b> - Homemade hummus, crudities, marinated artichoke, boiled egg, sun blush tomato, coleslaw, olives, cheeses, sourdough	£16
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<b>Fish</b> - Oak smoked salmon, mackerel pate, brown shrimps, prawn Marie rose, capers, lemon, beer battered king prawn, sourdough	£19
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<b>Meat &amp; Cheese</b> - Roast ham, chorizo, salami, serrano ham, local & continental cheeses, coleslaw, pickled gherkins, boiled egg, sourdough	£19
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## **Main Courses**

Cider battered bream, triple cooked chips, crushed peas, tartare sauce	£18
Peat's outdoor reared 'hog roast' sausages, mashed potato, onion rings, braised cabbage, grain mustard gravy	£17
Steak & black Sheep ale pie, cabbage & bacon, anise carrots, triple cooked chips, rich gravy	£20
Roasted & stuffed aubergine, mushroom ragu, hazelnut crumb, tomato, mushroom, asparagus, triple cooked chips, pepper sauce	£16

## **Sides**

Triple cooked chips	£3
Fries	£3
Side salad	£4
Seasonal Vegetables	£4

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

Information on allergens is available on request