

The  
**Rose&Crown**  
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

**Snacks**

Homemade bread, cheddar cheese butter, rapeseed oil & balsamic vinegar	£5
Balsamic pickled onions	£3
Gordal olives	£5

**Starters & Light Bites**

Homemade pea, mint, leek & wild garlic soup, black pepper croutons, parmesan cheese	£9
Smoked mackerel pate, dill pickled cucumber, toasted almonds brown shrimp, toasted sourdough	£11
Smoked salmon, capers, lemon, mustard dressing	£11
Homemade hummus, roasted red peppers, olive oil, dukkah, toasted sourdough	£10

**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	£10
Prawn, Marie Rose sauce, lettuce, tomato	£11
Mug of pea soup with your sandwich	£5

**Hot Sandwiches - served on a potato bread roll with triple cooked chips**

Chargrilled beef burger with crispy pancetta, Cheddar cheese, burger relish	£19
Grilled red peppers, sun blush tomato, burrata cheese, pistachio pesto, lettuce	£16
Crispy Mortadella ham, gouda cheese, Dijon 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 £19

**Fish** - Smoked salmon, mackerel pate, brown shrimps,  
prawn Marie rose, capers, lemon, cider battered king prawn,  
sourdough £24

**Meat & Cheese** - Roast ham, selection of British charcuterie,  
local cheeses, coleslaw, pickled gherkins, boiled egg,  
balsamic pickled onions, sourdough £24

### **Main Courses**

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

Homemade steak & venison Black Sheep Ale pie, fricassee of peas,  
baby onion, bacon, baby gem, triple cooked chips, ale gravy £22

Teesdale lamb Cumberland sausage, roasted garlic mash, broccoli,  
onion pakora, gravy £22

Slow cooked aubergine filled with spiced Moroccan chick pea ragu,  
feta cheese, toasted almonds, butter roasted potato, roasted  
carrot, broccoli, tomato jus £20

### **Sides**

Triple cooked chips £4

Fries £3

Side salad £5

Seasonal Vegetables £5

### **Desserts**

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

Chocolate brownie, dulce de leche, banana gel, caramelised banana,  
banoffee ice cream £9

Yuzu posset, caramelised white chocolate & pistachio crumb,  
raspberries, pistachio ice cream £9

Cheese - trio of local & British cheeses served with  
homemade brack, chutney & crackers £12

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