

The
Rose&Crown
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

Snacks

Homemade bread, cheddar cheese butter, rapeseed oil & balsamic vinegar	£6
Balsamic pickled onions	£4
Gordal olives	£5

Starters & Light Bites

Spiced red lentil & rosemary soup, turmeric croutons, yogurt, coriander & mint	£10
Smoked mackerel pate, dill pickled cucumber, toasted almonds brown shrimp, toasted sourdough	£12
Smoked salmon, capers, lemon, mustard dressing	£12
Homemade hummus, roasted red peppers, olive oil, dukkah, toasted sourdough	£11

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	£12
Roast turkey, bacon, lettuce, tomato	£12
Mug of spiced red lentil soup with your sandwich	£5

Hot Sandwiches - served on a pretzel roll with triple cooked chips

Classic bacon cheeseburger, lettuce, tomato, burger relish	£20
Crispy halloumi, sun blush tomato, hot honey, salad	£17
Hog roast sausage, caramelised onion & mustard	£17

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 £21

Fish - Smoked salmon, mackerel pate, brown shrimps,
prawn Marie rose, capers, lemon, cider battered king prawn,
sourdough £26

Meat & Cheese - selection of roast meats, local & British cheeses,
pork pie, coleslaw, pickled gherkins, boiled egg, balsamic
pickled onions, sourdough £26

Main Courses

Cider battered fish, triple cooked chips, crushed peas,
tartare sauce, lemon £20

Homemade steak, Black Sheep Ale and bacon pie, mashed potato,
anise carrot, braised red cabbage, ale gravy £23

Treacle marinated pork chop, roasted sprouts, black pudding,
swede fondant, triple cooked chips, rosemary gravy £23

Homemade homity pie, roasted roots, braised lentils, savoy
cabbage, cheddar gravy £20

Sides

Triple cooked chips £4

Fries £3

Side salad £5

Seasonal Vegetables £5

Desserts

Sticky toffee pudding, toffee sauce, sticky toffee pudding
ice cream, roasted hazelnut £9

Warm rice pudding with apple crumble £9

Seabuckthorn posset, orange crumb, orange sorbet £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

Information on allergens is available on request