

The  
**Rose&Crown**  
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

**Snacks**

Homemade bread , cheddar cheese butter, rapeseed oil & balsamic vinegar	£6
Pickled onions	£4
Mixed marinated olives	£5

**Starters & Light Bites**

Homemade mushroom soup, black pepper croutons, rosemary salsa verde, crème fraiche	£10
Smoked mackerel pate, dill pickled cucumber, toasted almonds brown shrimp, sourdough crackers	£12
Smoked salmon, capers, lemon, mustard dressing	£12
Homemade hummus, sunflower seed dukkah, marinated raisins, olive oil, sourdough crackers	£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
Mug of homemade mushroom soup with your sandwich	£6

**Hot Sandwiches - served on a brioche bun with triple cooked  
chips and coleslaw**

Classic beef burger with Harrogate blue cheese, pancetta, lettuce & tomato	£20
Grilled goats cheese, sunblush tomato, ratatouille chutney	£17
Bacon & Brie 'BLT'	£17

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

**Vegetable** - Homemade hummus, crudities, local cheeses  
roasted red peppers, boiled egg, pickled onions  
sun blush tomato, coleslaw, olives, brown bread & butter £22

**Fish** - Smoked salmon, mackerel pate, brown shrimps,  
prawn & crayfish Marie rose, capers, lemon, cider battered  
king prawns, brown bread & butter £26

**Meat & Cheese** - Roast ham, prosciutto, pork pie, local & British  
cheeses, coleslaw, pickled gherkins, boiled egg, pickled onions,  
Branston pickle, sourdough crackers, brown bread & butter £26

### **Main Courses**

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

Homemade venison bourguignon pie, triple cooked chips,  
anise carrot, braised red cabbage, bourguignon gravy £25

Grilled hog roast sausage & slow cooked pork belly,  
champ potato, savoy cabbage, broccoli, charcuterie jus £23

Butternut squash steak, ratatouille, Cotherstone cheese, sauteed  
potatoes, parmesan salad, charred broccoli, tomato jus £20

### **Sides**

Triple cooked chips £4

Fries £3

Side salad £5

Seasonal Vegetables £5

### **Desserts**

Sticky toffee pudding, toffee sauce, vanilla ice cream,  
roasted oat crumb £10

Chocolate & salted caramel pave, dulce de leche, roasted  
hazelnuts, chocolate ice cream, cinder toffee £10

Raspberry posset, fresh raspberries, vanilla mascarpone,  
meringue £10

Cheese - trio of local & British cheeses served with  
homemade brack, chutney & crackers £14

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

Information on allergens is available on request