

The
Rose&Crown
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm

Snacks

Homemade bread , cheddar cheese butter, rapeseed oil & balsamic vinegar	£6
Marinated feta stuffed peppers	£6
Gordal olives	£6

Starters & Light Bites

Homemade sweet potato soup, coriander & chilli sambal, yogurt & croutons	£10
Smoked mackerel pate, dill pickles, toasted almonds, sourdough toast	£12
Smoked salmon, capers, lemon, black pepper, mustard dressing	£12
Homemade hummus, sun blush tomato, pinenuts, olive oil, sourdough toast & crudities	£11

Sandwiches - on soft wholemeal bread with a side salad

Roast ham salad, mustard, lettuce, tomato & mayonnaise	£10
Oak smoked Scottish salmon, cucumber, lemon crème fraiche & black pepper	£12
Wensleydale cheese, red onion & pickle	£10
Prawn, Marie Rose sauce, lettuce, tomato	£12
Mug of homemade soup with your sandwich	£6

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

Four cheese beef burger with pesto and sun blush tomato	£21
Crispy halloumi, hot honey, lettuce & tomato	£17
Grilled turkey, roasted peppers, smoked cheese, salsa verde & rocket	£17

Information on allergens is available on request

Platters - Main course for one or lighter meal for two

Vegetable - Homemade hummus, crudities, local cheeses, feta stuffed peppers, boiled egg, pickled onions, sun blush tomato, coleslaw, olives, kimchi, 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, homemade dill pickles, 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 £21

12 hour confit pork belly, hog roast sausage, champ potato, celeriac, cabbage & bacon, mulled cider gravy £24

Steak Frites; chargrilled rump steak, skin on fries, rocket & parmesan salad, roasted red onion, chimmi churri £24

Butternut squash 'steak', tomato, flat mushroom, onion rings, house salad, triple cooked chips, bearnaise, pepper jus £22

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 pave, poached pear, ginger, cinder toffee £10

Vanilla & white chocolate set cream, autumn fruit compote, almond crumb, meringue £10

Cheese - four local & British cheeses served with homemade chutney, grapes & crackers £14

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