

The  
**Rose & Crown**  
Romaldkirk

Sunday lunch - Served from 12pm to 2.30pm

**Starters**

Homemade roasted red pepper & tomato soup, herb croutons, pesto, cheddar cheese	£10
Platter of cured meats, gherkins, pickled onion, bread	£10
Smoked Salmon, capers, lemon, mustard dressing	£12
Classic prawn & crayfish cocktail, Marie Rose sauce, smoked paprika	£12

**Main Courses**

Roast sirloin of Beef, Yorkshire pudding, roast potatoes, carrot, gravy, seasonal vegetables	£25
Roast Pork, Yorkshire pudding, apple sauce, roast potatoes, carrot, gravy, seasonal vegetables	£23
Roast leg of Lamb, Yorkshire pudding, roast potatoes, carrot, gravy, mint sauce, seasonal vegetables	£23
Cider battered haddock, crushed peas, triple cooked chips, tartare sauce, lemon	£20
Slow cooked aubergine filed with sweet & sour Mediterranean vegetables, topped with hazelnuts & Cotherstone cheese, butter roast potatoes, rocket & parmesan salad, tenderstem broccoli, tomato & basil jus	£20

**Desserts**

Sticky toffee pudding, toffee sauce, sticky toffee ice cream, roasted hazelnuts	£10
Chocolate brownie, dulce de lèche, cherry compote, cherry yogurt ice cream	£10
Strawberry posset, macerated strawberries, 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