## Rose&Crown

Romaldkirk

## Bar lunch - Served from 12pm to 2.30pm

## Snacks

Homemade bread, cheddar cheese butter, rapeseed oil & balsamic vinegar	£4
Balsamic pickled onions	£3
Nocellara olives	£4
Deep fried Cajun spiced whitebait, red pepper mayonnaise	£5
Starters & Light Bites	
Homemade mushroom & chestnut soup, roasted chestnuts, Rosemary croutons	£9
Smoked mackerel pate, dill pickled cucumber, toasted almonds brown shrimp, toasted sourdough	£10
Smoked salmon, capers, lemon, mustard dressing	£11
Homemade hummus, sun blushed tomato, olive oil, dukkah toasted sourdough	£9
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	£9
Prawn, Marie Rose sauce, lettuce, tomato	£11
Mug of mushroom soup with your sandwich	£5
Hot Sandwiches - served on a ciabatta bun with triple cooked chi	.ps
Chargrilled beef burger with crispy pancetta, double cheese, red onion, pickled cucumber, chilli jam, mayonnaise	£19
Grilled red peppers, sun blush tomato, burrata cheese, pistachio pesto, lettuce	£16
SLT - Outdoor reared hog roast sausage, caramelised onion, lettuce, tomato, 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	£18
Fish - Smoked salmon, mackerel pate, brown shrimps, prawn Marie rose, capers, lemon, cider battered king prawn, sourdough	£22
Meat & Cheese - Roast ham, chorizo, salami, serrano ham, local cheeses, coleslaw, pickled gherkins, boiled egg, balsamic pickled onions, sourdough	£22
Main Courses	
Cider battered haddock, triple cooked chips, crushed peas, tartare sauce	£19
Sausage & Mash - Steak, bone marrow & cracked black pepper sausage mustard mash, bacon & onion, tenderstem broccoli, beef gravy	_
Treacle marinated pork chop, creamed leek, honey roast parsnips, triple cooked chips, apple sauce, cider jus	£22
Roasted nut, red wine & Wensleydale cheese pie, braised red cabba mashed potato, honey roast parsnip, sage gravy	age, £19
Sides	
Triple cooked chips	£3
Fries	£3
Side salad	£4
Seasonal Vegetables	£4
Desserts	
Sticky toffee pudding, toffee sauce, salted caramel ice cream, roasted hazelnut	£9
Chocolate brownie, cherry compote, dulce de leche, cherry ripple ice cream, chocolate sauce	£9
'Pumpkin spiced latte' pannacotta, espresso syrup, whipped vanilla mascarpone, pumpkin seed granola	£9
Cheese - trio of local & British cheeses served with homemade brack, chutney & crackers	£11
Affogato - vanilla ice cream 'drowned' with	£.7