

The
Rose & Crown
Romaldkirk

Bar lunch - Served from 12pm to 2.30pm
Please order at the bar

Roast broccoli and wild garlic soup served with a blue cheese scone

£6.00

PLATTERS

Ploughman's lunch - Simpson's pork pie, 'Parlour Made' cheeses, apple, celery, grapes, chutney and homemade bread £10.00 per person

Antipasti board - Homemade humus, marinated globe artichoke, olives, sun blushed tomatoes, Cotherstone cheese, balsamic vinegar with olive oil and homemade bread £10.00 per person

Charcuterie board, Parma ham, chorizo, salami, honey roasted ham, crispy onions, gherkins, balsamic vinegar with olive oil and homemade bread £10.00 per person

SANDWICHES

Honey & mustard glazed ham salad sandwich with egg and tomato served on a granary roll £6.50

Cheese savory, mature cheddar, red onion, carrot & mayonnaise served on a granary roll £5.50

Smoked Scottish salmon with cream cheese & cucumber served on a granary roll £7.00

Grilled Simpson's sausage with red onion marmalade served on an artisan white roll £6.50

Rose & Crown club, chicken and bacon with tomato, lettuce and mayonnaise on a toasted artisan white roll £6.50

Maple bacon roll - local Simpson's bacon, pan fried in maple syrup and served in a brioche bun £6.50

Teesdale rarebit with Black Sheep ale toasted on homemade Soda bread £6.50

Information regarding allergens is available on request

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MAINS

Chicken, leek, ham and mushroom, pie with spinach, roast parsnips & triple cooked chips	£13.50
Homemade beef burger in a toasted Brioche bun with Mordon Ruddy cheese, tomato relish, pickled cucumber, baby gem lettuce, fried onions and triple cooked chips	£13.50
Vegetable Kedgeree with pea, spinach, coriander, almond, split peas broccoli and mango chutney	£12.50
Salmon nicoise with tapenade, slow cooked egg, sundried tomatoes, green beans, pine nuts and new potatoes	£13.50
Chicken caesar salad with baby gem lettuce, parmesan, anchovies, garlic and thyme croutons and parmesan emulsion	£13.50
Trout linguini with sun blushed tomato, garlic, cream & basil	£12.50
Twice cooked pork belly with wholegrain mustard mashed potato, creamed cabbage, glazed carrots, roasted cauliflower & pork gravy	£14.00

SIDES

Triple cooked chips	£3.00
Mashed potato	£2.50
Mixed side salad	£3.00
Seasonal vegetables	£2.50

DESSERTS

Sticky toffee pudding, butterscotch sauce, glazed banana, banana puree and vanilla ice cream	£7.00
Vanilla pannacotta with rhubarb textures and passionfruit	£7.00
Dark chocolate & hazelnut brownie, white chocolate sauce and coffee ice cream	£7.00
Apple & sultana strudel with apple puree, crème Anglaise and vanilla ice cream	£6.50
Selection of homemade ice cream, choose from coffee, vanilla raspberry, chocolate, apple sorbet, orange sorbet	£5.00
Selection of local cheeses served with homemade malt loaf, truffle honey, grapes and quince puree	£7.50

We always aim to use the freshest possible ingredients, and source them locally where possible. Our meat comes from Joe Simpson at Cockfield. Fresh fish is delivered from Hartlepool Quay by Hodgson's fishmongers. Our breads are supplied

from Coglan's bakery in Barningham. Other local suppliers include Teesdale Cheesemakers, Parlour Made Cheeses at Sedgefield and Joan Cross for Cotherstone cheese