

The
Rose & Crown
Romaldkirk

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

Cauliflower veloute served with a blue cheese Scone £6.00

SHARING PLATTERS

Ploughman's lunch, Simpson's pork pie, parlour made cheese, apple, celery, grapes, chutney and homemade bread £10.00pp

Antipasti board, humus, marinated globe artichoke, olives, sun blushed tomatoes, Cotherstone cheese, Balsamic & oil and homemade bread £10.00pp

Charcuterie board, Parma ham, chorizo, salami, honey roasted ham, crispy onions, gherkins, balsamic & oil and homemade bread £10.00pp

SANDWICHES

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

Mature cheddar and homemade pickle served on a granary roll £6.50

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

Pork, sage & apple pie, shortcrust pastry, Mustard mashed potato, roast parsnips & creamed cabbage	£14.50
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	£14.50
Broccoli risotto with blue cheese emulsion, charred broccoli, crispy cauliflower leaves, braised leek & parmesan	£12.50
Trout nicoise, tapenade, slow cooked egg, sundried tomatoes, green beans, pine nuts & new potatoes	£13.50
Chicken ceaser salad, baby gem lettuce, parmesan, anchovies, garlic and thyme croutons & parmesan emulsion	£13.50

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 & vanilla ice cream	£7.00
Vanilla pannacotta, rhubarb textures & passionfruit	£7.00
Dark chocolate & hazelnut brownie, white chocolate sauce & coffee ice cream	£7.00
Apple and sultana strudel with apple puree, crème Anglaise and vanilla ice cream	£6.50
Selection of homemade ice cream, choose from coffee, vanilla Raspberry, chocolate and apple sorbet, orange sorbet	£5.00
Selection of local cheeses served with 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 Coglean's bakery in Barningham. Other local suppliers include Teesdale Cheesemakers, Parlour Made Cheeses at Sedgfield and Joan Cross for Cotherstone cheese