

The
Rose & Crown
Romaldkirk

BAR SNACKS

Homemade bread with butter, olive oil & Balsamic reduction	£1.50
Homemade pickled egg with fennel salt	£1.00
Mixed marinated olives	£2.50
Home roasted spiced nuts	£2.00

STARTERS

Pig on toast with apple & sage	£7.50
Chef's homemade soup with a warm homemade bread roll	£5.50
Pea, mint & feta cheese croquette with tomato jam & toasted almonds	£6.50
Smoked Salmon with lovage, brown bread crumbs & cavier	£7.50

MAINS

Roast breast of Chicken & confit leg of chicken with glazed turnips, spinach, mushroom, spring onion, crushed potato & a tarragon jus	£16.50
Homemade Steak & mushroom pie topped with a puff pastry lid with crushed peas, charred broccoli & triple cooked chips	£14.50
Pan Roasted fillet of Hake with Braised fennel, samphire, fondant potato & a lemon cream	£16.50
Braised herdwick Mutton shoulder, mutton & rosemary sausage with mashed potato, wilted chard, glazed carrot & braising juices	£15.00

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SIDES

Triple cooked chips	£2.50
Mixed side salad	£3.00
Seasonal vegetables	£2.00

DESSERTS

Homemade Rice Pudding with Berry Compote	£5.50
Sticky toffee pudding with toffee sauce and vanilla ice cream	£5.50
Warm Chocolate Brownie with Ice Cream & raspberries	£5.50
Affogato – Vanilla ice cream with a shot of hot espresso	£4.50
Selection of local cheeses served with grapes, celery, homemade chutney & brack	£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 Hodgsons fishmongers. Other local suppliers include John & Susan Archer's Jersey ice creams near Darlington, Leaside Cheesemakers at Hilton and Joan Cross for Cotherstone cheese.

Information regarding allergens is available on request