

The
Rose & Crown
Romaldkirk

Bar supper - Served from 6pm to 9pm

Selection of local breads with dipping oil £2.50
Per person

STARTERS

Leek & Potato Soup Served with a Teesdale rarebit toastie
of White Boar Ale, Cotherstone cheese & Mordon Ruddy £6.00

Ham Hock terrine served with a slow cooked egg, peas pudding,
pea chutney and potato spaghetti £7.50

Gin cured salmon with cucumber, watercress and grapefruit £8.00

Goats cheese mousse with beetroot, persimmons fruit and
pine nuts £7.00

Hay smoked heritage carrot with pine nut puree and parsley £6.50

MAINS

Venison, red wine & mushroom pie, shortcrust pastry,
mashed potato and roasted root vegetables £16.50

Homemade beef burger in a toasted Brioche bun with
Mordon Ruddy cheese, tomato relish, pickled cucumber,
baby gem lettuce and triple cooked chips £13.50

Pumpkin risotto with sage, baby leeks, parmesan
& pumpkin seeds £12.50

Roast fillet of hake with spinach, tarragon and a mussel
chowder £16.50

Aged Simpsons Steak with Portobello mushroom, slow cooked
Tomato, roast onion, Triple cooked chips and
peppercorn sauce £23.50

Cauliflower and potato curry with lemon rice, onion bhaji,
and coriander yogurt £13.00

Information regarding allergens is available on request

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SIDES

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

DESSERTS

Sticky toffee pudding, butterscotch caramelised apple, apple puree & vanilla ice cream	£6.50
Pistachio pannacotta, roast pistachio, mulled wine poached pear & pear puree	£6.50
Rice pudding, orange & cranberry compote	£6.50
Hazelnut cake, coffee ice cream, chocolate crème patisserie & coffee jelly	£6.50
Selection of homemade ice cream, choose from coffee, vanilla raspberry and chocolate	£5.00
Selection of local cheeses served with malt loaf, truffle honey, grapes and quince puree	£7.50

DESSERT WINES

Chateau Petit Vedrines, Sauternes, France 2010/11	100ml	£6.50
Liqueur Muscat, Campbells, N.V. Australia	100ml	£7.50
Black Noble, De Bortoli, N.V. Australia	100ml	£7.95

DESSERT BEER

Abbaye de Rochefort Dark Trappistes Beer 8, 9.2% vol	330ml	£7.50
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This famous beer from Abbaye Notre-Dame de Saint-Remy is an outstandingly rich and complex Dark Belgian Strong Ale. It's consistently rated as one of the world's best beers and one that can easily substitute for a fine red wine in many situations.

PORTS

Grahams L.B.V. Ruby Port or Tawney Port	50ml	£4.50
Warres 1985 Vintage Port	50ml	£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 Coglans bakery in Barningham. Other local suppliers include Teesdale Cheesemakers, Parlour Made Cheeses at Sedgfield and Joan Cross for Cotherstone cheese.