

The  
Rose & Crown  
Romaldkirk

Bar supper - Served from 6pm to 9pm

Selection of local breads with dipping oil £3.00 Per person

STARTERS

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Roast broccoli and wild garlic soup served with a blue cheese scone £6.00

Chicken liver pate with carrot puree, chicory jam, pickled shallot & micro rocket £7.00

Oak smoked salmon, cucumber, watercress, pink grapefruit £7.00

Glazed goats cheese with beetroot, balsamic & strawberry £7.00

Anti Pasti - Sun blush tomatoes, homemade hummus, artichoke hearts olives, bread & dipping oil £6.50

MAINS

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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 Isle cheese, tomato relish, pickled cucumber, baby gem lettuce, homemade coleslaw 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 Ceaser 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

Braised beef cheek with jacket potato, chive crème fraiche, glazed carrots, spinach & beef gravy £13.00

Twice cooked pork belly with wholegrain mustard mashed potato, creamed cabbage, glazed carrots, roasted cauliflower & pork gravy £14.00

Information regarding allergens is available on request

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## SIDES

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

## DESSERTS

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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

## DESSERT WINES

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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

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Abbaye de Rochefort Dark Trappistes Beer 8, 9.2% vol	330ml	£7.50
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Rochefort is one of the most famous and revered breweries in the world and makes three stunning beers. The 8 is a dark Trappist dubbel, with a gorgeous dark copper colour and big aromas of raisins, dates and banana. It's smooth and slightly sweet before the drier, herbal finish. Brilliant with cheese, chocolate and stews, it's a great warming ale.

## PORTS

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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.