

The
Rose & Crown
Romaldkirk

Bar supper - Served from 6pm to 9pm

Selection of local breads with dipping oil £3.00
Per person

STARTERS

Cauliflower soup served with a blue cheese scone £6.00

Ham Hock terrine with confit egg, pease pudding, apple puree
pea chutney and pea shoots £7.50

Red cabbage cured salmon with beetroot remoulade, orange and
herring roe £8.00

Goats cheese mousse with beetroot, poached pear and candied walnut £7.00

Celeriac mousse, blue cheese custard, walnuts, celery & radish £6.50

MAINS

Pork, sage & apple pie, shortcrust pastry, mustard mashed potato,
roast parsnips and 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 and parmesan £12.50

Trout 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

Aged Simpsons Steak with Portobello mushroom, slow cooked tomato,
roast onion, triple cooked chips and garlic & rosemary butter £23.50
(£3.00 Supplement DB&B)

Cauliflower and potato curry with lemon rice, onion bhaji
and coriander yogurt £12.50

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 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

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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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

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.