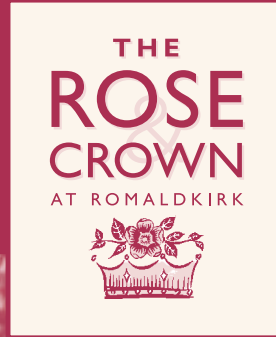




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AA ★★ (Red) & 🌿 Rosettes
Recommended in all leading Food & Hotel Guides



tariff...

TERMS AND CONDITIONS

- From July to November all rooms let for single occupancy are charged at the double rate. Suite and single room supplements are added to all rates where applicable.
- Sporting parties & group booking rates on application.
- Discounted rates and free 3rd nights are available at certain times of the year and do not apply over Bank Holidays.
- Free 3rd night offers apply to room rate only. Breakfast is an obligatory extra charge. Dinner/supper is also charged as extra. Fri/Sat dinners cannot be transferred onto the free 3rd night.
- One-night Saturday bookings are not normally accepted and all weekend bookings are on a dinner, bed and breakfast basis only.
- A deposit of £70.00 is requested against each room booked and will be retained in the event of cancellation and where the room is not re-let. Cancellations of less than 7 days will result in a full charge unless the room is re-let. Group deposit conditions apply.
- MasterCard, Visa and most Debit cards are accepted.
- Special 'last minute' out of season rates may be available.
- All rates quoted include VAT at the current rate.
- All rooms have double or twin beds with en-suite bathrooms, tea/coffee-making facilities, direct dial telephones, television, trouser press and hairdryers. Two suites have private sitting rooms. Five Courtyard rooms are located at the rear of the main building.
- Well behaved dogs are welcome but should not be left unattended in bedrooms. £5.00 charge per night.
- Guests are asked to vacate their rooms by 10.30 am and check-in is from 2.00 pm onwards - earlier check-in by prior arrangement only.



Michelin
'Pub of the Year 2006'

Christie & Co.
'Freehouse of the Year 2005'

The Which? Guide to Good Hotels
'Glorious Gastropub 2004'

The Automobile Association
'Pub of the Year for England 2003'

The Good Hotel Guide César Award
'Inn of the Year 2003'

Les Routiers
'Hosts of the Year for UK and Ireland 2003'

Pride of Northumbria Awards
'All Round Excellence 2002'

The Which? Hotel Guide
'Idyllic Inn 1999'

The Good Pub Guide
'County Dining Pub of the Year'
1998, 1999, 2000, 2003

Egon Ronay
'UK Pub of the Year 1993'

tariff 2012

bed & breakfast

(per person, per night)	Monday to Thursday	Friday to Sunday
Single occupancy	£95.00*	£125.00*
Double occupancy (standard)	£75.00	£82.50
Double occupancy (superior)	£87.50	£95.00
Double occupancy (suite)	£105.00	£112.50
Extra bed	£16.00	£16.00

dinner, bed & breakfast

(per person, per night)	Monday to Thursday	Friday to Sunday
Single occupancy	£130.00*	£160.00*
Double occupancy (standard)	£110.00	£117.50
Double occupancy (superior)	£122.50	£130.00
Double occupancy (suite)	£140.00	£147.50
Extra bed	£16.00	£16.00

*From July to November all rooms let for single occupancy are charged at the double rate.

special deals 2012

Inclusive rates available throughout the year on selected dates for:

Teesdale Midweekers
Teesdale Weekenders
Sleepy Sundays
Teesdale Walking Breaks
New Years Eve



Please visit www.rose-and-crown for all special and late availability offers.

Or follow us on facebook so you don't miss a thing...

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delicious...



Menus change frequently - therefore just a selection...

from the Brasserie...

Scallop, bacon and wild mushroom risotto with garden herbs
Chicken liver pate, Port and orange sauce, wholemeal toast
Black pudding, poached egg, grilled bacon, light Hollandaise
Red onion, chicory and Yorkshire blue salad, sweet pear dressing

Roasted salmon, mushrooms, 'queenie' scallops, crispy pancetta
Smoked haddock kedgeree, prawns, quails eggs, shaved Parmesan
Braised shank of lamb, haricot bean puree, rich red wine sauce
Steak, kidney and mushroom pie, short crust, Theakston's ale gravy
Creamed gruyere macaroni, tomato and tarragon fondue

from the Restaurant...

Warm wholemeal blinis, smoked Loch Fyne salmon, crème fraiche
Seared king scallops, leek and bacon risotto, flat parsley pesto
Woodpigeon terrine, apple and elderberry jelly, malted toast
Local Cotherstone cheese soufflé, light gazpacho

Baked halibut, local Cotherstone cheese, red onion marmalade
Roasted monkfish tails, Cumberland farmhouse ham, red wine jus
Fillet of Teesdale fell lamb, kidney and wild mushroom casserole
Pan fried woodpigeon, creamed parsnip tartlet, juniper berry sauce
Grilled goats cheese crostini, roasted tomatoes, thyme pesto

puds ...

Warm lemon tart, crème fraiche
Hot sticky walnut tart, Amaretto ice cream
Dark chocolate torte with two sauces
Panna cotta with brandied apricots
Rose and Crown ice creams
Great North Country cheeses