

The  
**Rose & Crown**  
Romaldkirk

Dinner - served 6pm to 8.30pm

Vegetarian menu available - please ask

Butternut squash, lemon & sage soup with toasted pumpkin seeds and a Cotherstone cheese scone	£7.50
Thai spiced salmon fishcake with lime mayonnaise, sweet chilli sauce and salad	£7.50
Salad of beetroot, Cotherstone cheese, crème fraiche and crispy shallots	£7.50
Prawn and brown shrimp cocktail with marie rose sauce and caviar	£8.00
Goats cheese mousse with red wine poached pear, toasted hazelnut & parsley crumb, tuille and a red wine syrup	£8.00
Oak smoked Scottish salmon and smoked salmon mousse with lemon, black pepper and capers	£8.00

---

Platters - Main course for one or starter for two

**Vegetable Mezze (V)**

Homemade humus, marinated artichoke, olives, sun blushed tomatoes, Cotherstone cheese, balsamic vinegar & olive oil, homemade bread

**£14**

**Fish platter**

Oak smoked salmon, potted smoked mackerel, tempura king prawns, prawns in Marie rose sauce and homemade bread.

**£17**

**Charcuterie board**

Parma ham, chorizo, salami, honey & mustard roasted ham, gherkins, balsamic vinegar with olive oil and homemade bread

**£17**

---

Information regarding allergens is available on request

The  
Rose&Crown  
Romaldkirk

Simpsons outdoor reared lamb & rosemary sausage with crispy braised lamb shoulder, mashed potato, braised red cabbage and lamb gravy	£16.50
Grilled fillet of bream with a fricassee of vegetables, sautéed potatoes, spinach, tempura king prawn and tarragon	£18.50
Pan fried loin of Raby estate venison with dauphinoise potato, celeriac, braised cabbage & bacon, crisp Parma ham and a venison jus	£21.50
Homemade steak & ale pie, slow cooked Simpsons beef with mushrooms and smoked pancetta served with triple cooked chips mushy peas, anise carrots and crispy kale	£18.00
Pan roasted fillet of Scottish salmon with brown crab curry, butternut squash, spinach, jasmine rice and tempura crab	£18.00
Baked aubergine filled with mushroom & caramelised onion topped with local cheese. Served with polenta cake, ratatouille and a tomato jus	£16.50

## SIDES

---

Triple cooked chips	£3.00
Fries	£3.00
Mixed side salad	£4.00
Seasonal vegetables	£4.00

## DESSERTS

---

Sticky toffee pudding with butterscotch sauce and vanilla ice cream	£7.00
White chocolate pannacotta with blackberries and pistachio ice cream	£7.00
Citrus posset with blueberry compote and meringue	£7.00
Caramelised tonka bean rice pudding with strawberries and shortbread biscuits	£7.00
Selection of ice cream	£5.00
Selection of local & British cheeses served with homemade brack, grapes and chutney	£8.00

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. Other local suppliers include Teesdale Cheesemakers, Parlour Made Cheeses at Sedgfield and Joan Cross for Cotherstone cheese