

Á La Carte

Served Monday – Saturday 12:00 – 14:00 & 17:30 – 21:00

Sunday (Including Roast Dinners) 12:00–18:00

The
County
Restaurant with Rooms

Starters

Sweet potato, spinach and feta cheese scotch egg, endive and watercress, raita dip (V)	£8.50
Mango and chilli king prawns with sriracha mayonnaise and kimchi (GF/DF)	£9.50
Chicken liver parfait served with toasted sourdough and plum and port chutney	£8.50
Warm salad of artichoke hearts, roast beetroot and fennel, rocket and parmesan, balsamic glaze (GF/DF/V/VE)	£8.00
Tempura mussels, bistro salad, soy and sesame dressing (GF/DF)	£7.50
Soup of the day served with local artisan bread (V/GF/VE)	£6.00
The County Bread Board - Local artisan bread, butter, hummus and balsamic glaze (V)	£5.00

Main Courses

Panko breaded pork rack, honey & thyme clap shot mash, cauliflower puree, green beans, cider sauce	£19.95
Persian lamb tagine, Moroccan cous cous, harissa sweet potato wedges (GF/DF)	£21.00
Sea reared trout, fettuccine, creamy spring vegetable primavera (GF/DF)	£19.50
Roast chicken breast, black rice, peppercorn sauce, tenderstem broccoli (GF)	£19.00
Cod and pancetta fish cakes, bistro salad, spinach cream and fries	£18.00
Wild mushroom bourguignon pithivier, chive mash, wilted kale (V/VE/DF/GF)	£18.00
Homemade Steak & ale pie in a shortcrust pastry, beef dripping chips and a choice of garden or mushy peas (Also available as a half portion)	£18.00
Beer battered fish fillet served with chunky chips and a choice of mushy or garden peas (Also available as a half portion) upgrade to beef dripping chips	£18.00

ASK ABOUT OUR IN HOUSE STEAKS AND SPECIALS BOARD

Extra Side Orders

Seasonal vegetables £3.50 | Sea salt baked new potatoes £3.00 | New potatoes £3.00
Creamed mash potato £3.00 | Chips £3.00 | Beef dripping chips £4.00 | House salad £3.50
Onion rings £2.50 | Rice £3.00 | Garden or mushy peas £2.00 | Peppercorn sauce £2.50
Macaroni cheese £3.00 | Moroccan cous cous £3.50



Menu and prices subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed.

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian **GF** - Gluten Free Alternative **VE** - Vegan **DF** - Dairy Free

Homemade Desserts

White chocolate praline blondie with raspberry praline truffle, peanut praline shards and honeycomb ice cream. Served hot or cold	£8.50
Rhubarb and blood orange crumble with vanilla custard (V/VE/GF)	£8.50
Oat-based baked New York vanilla cheesecake with blueberry compote and blood orange sorbet (V)	£8.50
Strawberry and elderflower delice, gingerbread crumb, poached blackberries, honey infused Chantilly cream (V)	£8.50
Salted caramel crème brûlée, chocolate ice cream, caramel popcorn	£8.50
Trio of cheese with quince jelly, savoury biscuits, fig and apple chutney, celery and grapes (V, GF) - Add a glass of port and save £1.00	£9.50

Dessert Wines - Order with a dessert and save £1.00 per glass

Elysium black muscat - 100ml	£6.50
Muscat De Beaumes De Venise - 100ml	£6.50
Bortrytis Semillion - Berton vineyard, Australia - 100ml	£6.50
Essensia orange muscat - Quady winery, California -100ml	£6.50

Port

Quady winery starboard batch 88 - California port style wine - 50ml	£3.50
Barros Port - 50ml	£4.00
Bulas Ruby Port - 50ml	£3.50

Handmade Artisan ice cream served with Rossini wafers £2.90 per scoop

Create your own with a choice of:

Chocolate | Vanilla | Strawberry | Honeycomb
Raspberry Sorbet | Butterscotch | Liquorice & Blackcurrant

Ice cream toppers £2.40 per 20ml serving

Shot of espresso | Tia Maria (coffee liqueur) | Disaronno | Baileys Irish Cream

Hot Drinks

Espresso £2.40 | Double Espresso £3.20 | Cappuccino £3.40 | Latte £3.30
Americano £3.10 | Flat White £3.30 | Hot Chocolate topped with whipped cream £3.90
Decaffeinated coffee £3.30 | Pot of tea £3.25 | Pot of Decaffeinated tea £3.25



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