

Winter

A - L A - C A R T E

STARTERS

Spiced Roast Squash Soup, Garlic Croutes, Feta Cheese, Crispy Sage (GF/DF/V/VE)	£6.00
Game Pate, Plum & Port Jam, Toasted Sourdough Shards (DF)	£8.50
Citrus Cured Fillet of Mackerel, Fennel Escabeche, Squid Ink Tuile (GF/DF)	£8.00
Vegan Beetroot & Mixed Herb Terrine, Walnut Brittle, Balsamic Salad (GF/DF/V/VE)	£8.00
The County Bread Board - Local Artisan Bread, Butter, Hummus & Balsamic Glaze (V)	£5.00
Add Sun Dried Tomatoes or Olives - £1.75	

MAINS

Maple Glazed Pan Fried Duck Breast, Dauphinoise Potatoes, Braised Red Chicory, Buttered Fine Beans, Port Jus (GF/DF)	£22.00
Seared Salmon Fillet, Butternut Squash Puree, Roasted New Potatoes, Tenderstem Broccoli, Lemon & Dill Sauce (GF/DF)	£22.00
Pan Fried Breast of Chicken, Wild Mushroom Puree, Mashed Potato, Honey Roast Rainbow Chantenay Carrots, Puff Pasty Shards, Tarragon Cream (DF)	£22.00
Nut Roast Wellington, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy (V/VE/DF)	£18.00
Homemade Steak & Ale Pie In A Shortcrust Pastry, Beef Dripping Chips & Garden Peas*	£19.00
Beer Battered Fish Fillet Served With Chunky Chips & Mushy Peas (GF/DF)*	£19.00

*Available as a half portion

STEAKS

All Served with Beef Dripping Chips, Tomato, Lambs Lettuce, Mushroom, Onion Rings

10oz Sirloin	£29.00
10oz Ribeye	£29.00
8oz Fillet	£33.50
10oz Gammon & Fried Egg	£18.50

EXTRA SIDES

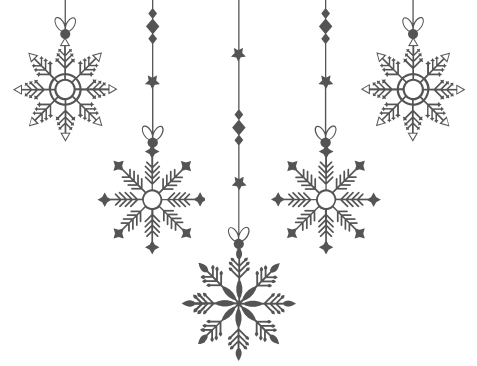
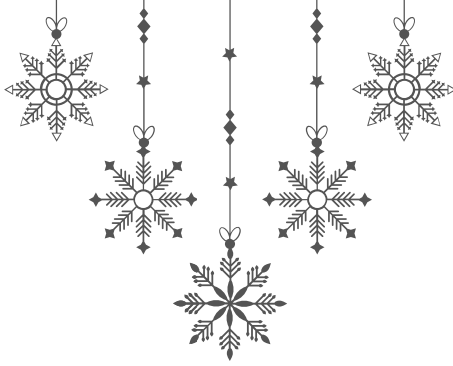
Chunky Chips £3.00 | Beef Dripping Chips £4.00 | Garden Peas £2.00 | Mushy Peas £2.00
Creamed Mash Potatoes £3.00 | Onion Rings £3.00 | Seasonal Vegetables £3.00 | Stuffing £1.50
Cauliflower Cheese £3.50

Menu 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 VE - Vegan Alternative GF - Gluten Free Alternative DF - Dairy Free Alternative



DESSERTS

Apple Tarte Tatin, Salted Caramel Ice Cream, Caramel & Chocolate Chip	
Cookie Crumb (V)	£8.50
Baileys Cheesecake, Chantilly Cream	£8.50
Chocolate & Poached Pear Brownie Torte, Chocolate Orange Ice Cream (GF/DF/V/VE)	£8.50
Mulled Wine Winter Pudding, Honey Crème Fraiche (GF)	£8.50
Trio of Local & French Cheese, Grapes, Celery, Homemade Chutney & Wafers	£9.00
Additional Cheese	£1.75

DESSERT WINES - ALL £6.50 *Order with a dessert & save £1.00 per glass*

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

PORT

Quady winery starboard batch 88 - California port style wine - 50ml - £3.60
Bulas Ruby Port - 50ml - £3.60

HANDMADE ARTISAN ICE CREAM

Served with Rossini wafers £3.00 per scoop

Create your own with a choice of:

Chocolate | Vanilla | Strawberry | Honeycomb | Chocolate Orange
Raspberry Sorbet | Salted caramel | Liquorice & Blackcurrant | Red Cherry
Bubblegum & Chocolate Candy Bean

Ice cream toppers £2.80 per 20ml serving

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

HOT DRINKS

Espresso £2.65 Double Espresso £3.50 Cappuccino £3.70 Latte £3.60
Americano £3.40 Flat White £3.60 Hot Chocolate topped with whipped cream £4.20
Decaffeinated coffee £3.60 Pot of tea £3.60 Pot of Decaffeinated tea £3.60

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