Winter
À LA CARTE

STARTERS

Homemade Soup of the Day (GF/DF/V/VE) **£6**
Croutons, Toasted Sourdough

Three Cheese Soufflé (V) **£9.50**
Gruyère, Cheddar and Parmesan, Chive Sauce

Pan-Fried Scallops **£11.95**
Sweetcorn Purée, Crumbed Black Pudding & Roasted Vine Tomato

Chicken Wontons (DF) **£9.25**
Pumpkin, Maple Syrup, Bistro Salad

Venison Bresaola (GF/DF) **£10.95**
Salted Egg Yolk, Curried Celeriac Rémoulade & Blackberry

Number 8 Bakehouse Bread Board (V) **£6.50**
Butter, Hummus & Balsamic Glaze
Add Sun-Dried Tomatoes or Olives ***£1.75***

MAINS

Available Evenings Only

Bavette of Beef (GF/DF) **£25.95**
Patatas Bravas, Nduja, Tenderstem Broccoli & Chimichurri

Confit Duck Leg (GF/DF) **£21.95**
Sweet Potato Croquette, Pak Choi, Miso-Glazed Root Veg & Rosemary Jus

Smoked Bacon Loin (GF/DF) **£22.95**
Madeira & Orange Sauce, Colcannon Mash, Brussels Sprouts, Roast Beetroot

Wild Mushroom & Chestnut Pappardelle (GF/DF/V/VE) **£18.95**
Rosemary Focaccia, Parmesan, Truffle & Crispy Shallots

Smoked Haddock (GF/DF) **£21.95**
Bubble & Squeak Cake, Fried Egg, Kedgeree Sauce, Braised Cabbage

SIDES

Chunky Chips **£3** | Beef Dripping Chips **£4** | Garden Peas **£2** | Mushy Peas **£2** | Stuffing **£1.50**
Creamed Mashed Potatoes **£3** | Onion Rings **£3** | Seasonal Vegetables **£3.50** | Spinach **£4**
Cauliflower Cheese **£3.50**

The County
Restaurant with Rooms

Menu and prices subject to change | Prices inclusive of VAT at 20%
Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed
V – Suitable for Vegetarian **VE** – Vegan Alternative **GF** – Gluten Free Alternative **DF** – Dairy Free Alternative

DESSERTS

Apple & Calvados Choux (V) **£8.95**
Crisp Choux Pastry, Apple & Calvados Cream, Toffee Sauce

Limoncello & Panettone Bread & Butter Pudding (DF/V/VE) **£8.95**
Italian Panettone, Limoncello, Raspberry Sorbet

Chocolate Torte (GF/DF/V/VE) **£7.95**
Rich Chocolate Torte, Morello Cherry, Mint Choc Chip Ice Cream

Crème Catalane (GF/V) **£7.95**
Chilled Cinnamon & Orange Custard, Burnt Sugar Glaze, Rossini Wafer

Trio of Local & French Cheese (GF/V) **£10.95**
Grapes, Celery, Quince Jelly, Homemade Chutney & Wafers
Additional Cheese ***£1.75***

HANDMADE ARTISAN ICE CREAM
£3 PER SCOOP

Served with Cadbury Flake

YOUR CHOICE OF

Chocolate | Vanilla | Strawberry | Blackcurrant & Liquorice | Maple & Walnut | Sorbets
Cinder Toffee | Mint Choc Chip

ICE CREAM TOPPERS

Shot of Espresso | Tia Maria | Disaronno | Baileys Irish Cream
Ice Cream Toppers ***£2.80*** *per 20ml serving*

DESSERT WINES & PORT
all £6.50

Order with a dessert & save £1.00 per glass

Elysium Black Muscat, Quady Winery, California *100ml*
Boschendal Vin d'Or, Late Harvest, South Africa *100ml*

Bulas Ruby Port *50ml* **£3.60**

HOT DRINKS

Espresso **£2.65**
Double Espresso **£3.50**
Cappuccino **£3.70**
Latte **£3.60**
Hot Chocolate **£4.20**

Americano **£3.40**
Flat White **£3.60**
Decaffeinated Coffee **£3.60**
Pot of Tea **£3.60**
Pot of Decaffeinated Tea **£3.60**

The County
Restaurant with Rooms

Menu and prices subject to change | Prices inclusive of VAT at 20%
Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed
V – Suitable for Vegetarian **VE** – Vegan Alternative **GF** – Gluten Free Alternative **DF** – Dairy Free Alternative