

Sunday À 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

Mango and chilli king prawns with sriracha mayonnaise and kimchi (GF)	£9.50
Chicken liver parfait with toasted sourdough and plum chutney	£8.00
Brie, asparagus & cherry tomato tart with cranberry jam, rocket salad and balsamic reduction (V)	£8.00
Seared mackerel fillet, horseradish potato salad and curly endive (GF)	£8.50
Soup of the day served with local artisan bread (V, GF)	£6.00
The County Bread Board – Local artisan bread, butter, hummus and balsamic glaze (V)	£4.50

Main Courses

Roast leg of Lamb with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy (GF)	£15.50
Roast Beef with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy (GF)	£15.00
Roast Pork Loin with homemade stuffing, mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding, stock gravy and crackling (GF)	£14.50
Roast Chicken breast with homemade stuffing, mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy (GF)	£14.50
Nut Roast with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and vegetarian gravy (V) (GF) (VE)	£14.50
Oven baked fillet of stone bass with parmentier potatoes, creole sauce and tempura samphire (GF)	£19.50
Pan seared seabass with champ mash, chargrilled asparagus and hollandaise sauce (GF)	£18.75
Pan fried gnocchi with roast red pepper puree, petit ratatouille and roast vine cherry tomatoes (V)	£17.00
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)	£17.00
Beer battered cod fillet served with chunky chips and a choice of mushy or garden peas (Also available as a half portion) upgrade to beef dripping chips £1.00	£17.00

Extra Side Orders

Seasonal vegetables £3.50 | Buttered new potatoes £3.00 | Creamed mash potato £3.00
Chips £3.00 | House salad £3.50 | Garden or mushy peas £1.50 | Onion rings £2.50
Peppercorn sauce £2 | Cauliflower Cheese £3.50 | Roast potatoes £3.00 | Extra Beef £3.50
Extra Pork or Chicken (Includes stuffing) £3.00 | Stuffing Ball £1.00
Yorkshire Pudding £1.00 | Beef dripping chips £4.00

Homemade Desserts

White chocolate praline blondie with raspberry praline truffle, peanut praline shards and honeycomb ice cream served hot or cold	£8.50
Sticky toffee pudding with black liquorice caramel sauce, cinder toffee and blackcurrant and liquorice ice cream	£8.50
Oat-based baked New York vanilla cheesecake with blueberry compote and blood orange sorbet	£8.50
Sponge of the day served with vanilla custard	£7.00
Warm chocolate fudge cake served with vanilla ice cream	£7.95
Apple and Cinnamon Tarte Tatin served with homemade cinnamon ice cream	£7.95
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 - Quady winery, California - 100ml	£6.00
Bortrytis Semillion - Berton vineyard, Australia - 100ml	£6.00
Essensia orange muscat - Quady winery, California -100ml	£6.00

Port

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

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

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 VE - Vegan GF - Gluten Free Alternative