

## À La Carte

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

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



### Starters

Hoisin duck spring roll, cucumber ribbons, julienne carrots, strawberry, chilli & lime jam	£9.00
Salt and pepper squid, bistro salad, sweet chilli dipping sauce (GF/DF)	£9.00
Chicken liver parfait served with toasted sourdough and plum and port chutney	£8.50
Chargrilled asparagus, feta cheese & red onion tart, balsamic reduction, salad (V)	£8.00
Oak smoked salmon, pumpernickel bread, horseradish crème fraiche, chive and caper vinaigrette (GF)	£9.00
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

Seabass, squash & coconut purée with soy & sesame potatoes, spinach wilted with kefir, chilli & ginger butter (GF/DF)	£22.00
Pork tenderloin wrapped in streaky bacon, Sage & apple mash, Stornaway black pudding, green beans, honey & mustard cream sauce (GF/DF)	£22.00
Fillet of salmon with sauce choron, asparagus and sea salt new potatoes (GF)	£22.00
Fillet of beef stroganoff, basmati rice, chunky chips (GF)	£19.95
The County fish cakes with accompanying sauce, bistro salad and fries	£18.00
Panko coated paneer, stir fry vegetables in katsu curry sauce, mango salad, chargrilled naan bread (V)	£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) (GF/DF) 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 | Macaroni cheese £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  
Green beans & shallots £2.50

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 Alternative

## Homemade Desserts

White chocolate praline blondie with raspberry praline truffle, peanut praline shards and honeycomb ice cream. Served hot or cold (V)	£8.50
Rhubarb and blood orange crumble with vanilla custard (V/VE/GF)	£8.50
Profiteroles filled with Chantilly cream, chocolate sauce, summer fruits, vanilla ice cream (V)	£8.50
Key lime pie with Italian meringue, raspberry sorbet and summer fruit compote	£8.50
Duo of cheese with quince jelly, savoury biscuits, fig and apple chutney, celery and grapes (V/GF) - Extra cheese £2.00 each Add a glass of port and save £1.00	£7.50

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

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
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 | Salted caramel | 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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