



Winter

A - L A - C A R T E

Starters

Home Made Soup Of The Day, Warm Artisan Bread (GF)	£6.00
Pastrami, Celeriac Remoulade, Glazed Beetroot, Extra Virgin Olive Oil, Parmesan Shavings	£8.00
Mussels Tikka Masala, Shetland Mussels, Mild Ginger & Garlic Tomato Sauce (GF/DF)	£8.00
Wild Mushroom Arancini, Truffle Mayonnaise, Petit Salad (V)	£7.50
Chicken Liver, Pork & Orange Pate, Tomato Chutney, Warm Artisan Bread (G/F)	£8.50
Crab, Chilli & Lime Bon Bons, Umami Sweetcorn Dip	£9.50
The County Bread Board - Local artisan bread, butter, hummus & balsamic glaze (V)	£5.00

Mains

Pan Fried Calves Liver, Black Pudding Mash, Slow Cooked Red Onion Relish, Crispy Streaky Bacon, Pan Jus (GF)	£22.00
Oven Baked Red Mullet Fillets, Dill Tossed Parmentier Potatoes, Creamed Kale & Parmesan, Sweet Potato Crisps, Vine Roast Cherry Tomatoes (GF)	£23.00
Roast Chicken Breast, Pea, Leek & Spring Onion Risotto, Chargrilled Asparagus, Parmesan Tuile, Bacon Crisp, Herb Oil	£23.00
Broccoli & Lemon Crusted Fillet of Sea Trout, Gnocchi, Sage & Walnut Pesto, Pickled Squash, Persimmon Ketchup	£22.50
Sweet 'N' Sour Crispy Tofu, Asian Slaw, Pilau Rice (V/VE/DF)	£17.50
Homemade Steak & Ale Pie In A Shortcrust Pastry, Beef Dripping Chips & Garden Peas	£18.00
Beer Battered Fish Fillet Served With Chunky Chips & Mushy Peas (GF/DF)	£18.00

Extra Side Orders

Chunky Chips £3.00 | Beef Dripping Chips £4.00 | Garden Peas £2.00 | Mushy Peas £2.00
Creamed Mash Potatoes £3.00 | Onion Rings £2.50 | Cinnamon Spiced Red Cabbage £3.50
| Green Beans & Shallots £2.50 |

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

Desserts

Lemon Posset, Sable Biscuits, Lemon Balm - £8.50

Sticky Pear & Ginger Cake, Rum Butter Sauce, Rosemary Tuile - £8.50

Cappuccino Panna Cotta, Dark Chocolate Sauce, Amaretti Biscuit, Raspberry Crumb - £8.50

Apple & Blackberry Crumble, Homemade Vanilla Custard - £8.00

Trio of Local & French Cheese, Walnut & Fig Tart, Quince Jelly, Grapes, Celery, Homemade Chutney & Wafers - £10.00 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 - £3.50

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 | Chocolate Orange

Raspberry Sorbet | Salted caramel | Liquorice & Blackcurrant |

Red Cherry

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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