

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

Salt and pepper mussels, bistro salad, sweet chilli dipping sauce (GF/DF)	£8.50
Ham hock terrine, piccalilli, bistro salad, sourdough (DF)	£8.50
Black pudding and chorizo bon bons, chilli jam	£8.50
Chargrilled asparagus, brie cheese & red onion tart, balsamic reduction, salad (V)	£8.00
Mackerel pate, toasted sourdough, homemade chutney (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

6oz Venison loin with celeriac rosti, braised red cabbage, purple broccoli, blackberry and juniper jus (GF/DF)	£23.00
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
Pan fried calves liver, dauphinoise potato, sage battered onion rings, rosemary jus, crispy kale (GF)	£18.50
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
Raspberry and chocolate fondant, chocolate orange ice cream, chocolate sauce (V)	£8.50
Profiteroles filled with Chantilly cream, chocolate sauce, summer fruits, vanilla ice cream (V)	£8.50
Key lime pie, autumn berry compote, raspberry sorbet	£8.00
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
Elysium black 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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