

Sunday À La Carte

Served Sundays 12:00 - 18:00

Starters

Salt and pepper mussels, bistro salad, sweet chilli dipping sauce (GF/DF)	£8.50
Ham hock croquette, piccalilli, bistro salad (DF)	£8.50
Black pudding and chorizo bonbons with chilli jam	£8.50
Grilled asparagus, brie cheese and red onion tart, balsamic reduction, salad (V)	£8.00
Mackerel pate with toasted sourdough and 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

Roast leg of Lamb (GF)	£15.50
Roast Beef (GF)	£15.00
Roast Pork Loin, homemade stuffing, crackling (GF)	£14.50
Roast Chicken breast, homemade stuffing (GF)	£14.50
Nut Roast with vegetarian gravy (V/GF/VE)	£14.50
All the above served with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy	
Fillet of salmon with sauce choron, asparagus and sea salt new potatoes (GF)	£22.00
Beef stroganoff, basmati rice, chunky chips	£19.95
Panko coated paneer, stir fry vegetables in katsu curry sauce, mango salad, chargrilled naan bread (V)	£18.00
The County fishcakes with accompanying sauce, bistro salad and fries	£18.00
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, chunky chips and a choice of mushy or garden peas (Also available as a half portion) upgrade to beef dripping chips £1.00 (GF/DF)	£18.00
8oz Fillet steak	£31.50
10oz Gammon steak	£17.50
10oz Ribeye steak	£28.00
Ask your server about sauces	£2.50
All above steaks are served with rocket, mushroom, tomato and onion rings	

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	£2.00		Onion rings	£2.50
Peppercorn sauce	£2.50		Cauliflower Cheese	£3.50		Roast potatoes	£3.00		Extra Beef	£3.50
Extra Pork or Chicken (Includes stuffing)	£3.00		Extra Lamb	£4.00		Stuffing Ball	£1.00			
Yorkshire Pudding	£1.00		Beef dripping chips	£4.00		Green beans & shallots	£2.50			

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
Sponge of the day (V)	£7.00
Key lime pie, Autumn fruit compote and raspberry sorbet	£8.00
Profiteroles filled with Chantilly cream, chocolate sauce, summer fruits, vanilla ice cream (V)	£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
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

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 **DF** - Dairy Free