

Spring

A - L A - C A R T E

STARTERS

Homemade Soup of The Day, Toasted Sourdough (GF/DF/V/VE)	£6.00
Smoked Chicken & Avocado Salad, Mango & Chilli Salsa (GF/DF)	£8.50
Queen Scallops, Prosciutto Ham, Apple Gel, Celeriac Puree (GF/DF)	£11.00
Breaded Garlic & Herb King Prawns, Chimichurri Dip (DF)	£9.00
Scotch Egg of The Day, Tomato Relish, Bistro Salad	£9.00
The County Bread Board - Local Artisan Bread, Butter, Hummus & Balsamic Glaze (V)	£5.00
Add Sun Dried Tomatoes or Olives - £1.75	

MAINS

Dover Sole A la Meunière, New Potatoes in Parsley Butter, Fine Beans & Shallots, House Salad (GF)	£26.00
Stuffed Loin of Pork, Sage Mash, Fine Beans, Crispy Crackling, Café au Lait Sauce (DF)	£19.00
Pan Fried Breast of Chicken, Tenderstem Broccoli, Mash Potato, Peppercorn Sauce	£19.00
Wild Mushroom Suet Pudding, Champ Mash, Chantenay Carrots, Vegetarian Gravy (GF/DF/V/VE)	£18.50
Venison Haunch Steak, Cauliflower Puree, Sweet Potato Mash, Parsnip Crisps, Beetroot Jus (GF/DF)	£26.00
Fillet of Beef Stir Fry, Black Bean Sauce, Egg Fried Rice, Prawn Crackers (DF)	£22.50
Homemade Steak & Ale Pie In A Shortcrust Pastry, Beef Dripping Chips & Garden Peas*	£19.00
Beer Battered Cod Fillet Served With Chunky Chips & Mushy Peas (GF/DF)*	£19.00

*Available as a half portion

STEAKS

All Served with Beef Dripping Chips, Tomato, Lambs Lettuce, Mushroom, Onion Rings

10oz Ribeye	£29.00
8oz Fillet	£33.50
10oz Gammon & Fried Egg	£18.50

EXTRA SIDES

Chunky Chips £3.00 | Beef Dripping Chips £4.00 | Garden Peas £2.00 | Mushy Peas £2.00
Creamed Mash Potatoes £3.00 | Onion Rings £3.00 | Seasonal Vegetables £3.50 | Stuffing £1.50
Cauliflower Cheese £3.50

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 DF - Dairy Free Alternative

DESSERTS

Profiteroles, Chocolate Sauce, Salted Caramel Tuille (V)	£8.50
Crème Caramel, Caramel Oranges, Passionfruit Cream, Pomegranate Seeds (V)	£8.50
Lemon Tart, Raspberry Compote, Chantilly Cream, Mint Meringues (V/VE/GF/DF)	£8.50
Warm Double Chocolate Brownie, Madagascar Vanilla Ice Cream	£9.00
The County Crumble, Vanilla Pod Custard (V/VE/GF/DF)	£8.50
Trio of Local & French Cheese, Grapes, Celery, Homemade Chutney & Wafers	£9.00
Additional Cheese	£1.75

DESSERT WINES - ALL £6.50

Order with a dessert & save £1.00 per glass

Muscat De Beumes De Venise - 100ml
Bortrytis Semillion - Berton Vineyard, Australia - 100ml
Essensia Orange Muscat - Quady Winery, California -100ml
Elysium Black Muscat - Quady Winery, California - 100ml

PORT

Bulas Ruby Port - 50ml - £3.60

HANDMADE ARTISAN ICE CREAM

Served with Rossini wafers £3.00 per scoop

Create your own with a choice of:

Chocolate | Vanilla | Strawberry | Chocolate Orange
Raspberry Sorbet | Salted caramel | Liquorice & Blackcurrant

Ice cream toppers £2.80 per 20ml serving

Shot of espresso | Tia Maria (coffee liqueur) | Disaronno | Baileys Irish Cream

HOT DRINKS

Espresso £2.65 | Double Espresso £3.50 | Cappuccino £3.70 | Latte £3.60
Americano £3.40 | Flat White £3.60 | Hot Chocolate topped with whipped cream £4.20
Decaffeinated coffee £3.60 | Pot of tea £3.60 | Pot of Decaffeinated tea £3.60

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