

# Winter

## A - L A - C A R T E

### STARTERS

Homemade Soup of The Day, Toasted Sourdough (GF/DF/V/VE)	£6.00
Game Pate, Plum & Port Jam, Toasted Sourdough Shards (DF)	£8.50
Dublin Bay Prawns, Cafe De Paris Butter, Wild Rocket & Bitter Leaf Salad, Warm Sourdough Bread (GF/DF)	£10.00
Brie & Leek Hot Water Pastry Pie, Crispy Leeks, Raisin & Apple Puree (GF/DF/V/VE)	£8.00
The County Bread Board - Local Artisan Bread, Butter, Hummus & Balsamic Glaze (V)	£5.00
Add Sun Dried Tomatoes or Olives - £1.75	
Scotch Egg of The Day, Tomato Relish, Bistro Salad	£9.00

### MAINS

Maple Glazed Pan Fried Duck Breast, Dauphinoise Potatoes, Braised Baby Gem, Buttered Fine Beans, Port Jus (GF/DF)	£22.00
Seared Salmon Fillet, Butternut Squash Puree, Roasted New Potatoes, Tenderstem Broccoli, Lemon & Dill Sauce (GF/DF)	£22.00
Pan Fried Breast of Chicken, Wild Mushroom Puree, Mashed Potato, Honey Roast Rainbow Chantenay Carrots, Puff Pasty Shards, Tarragon Cream (DF)	£22.00
Gochujang & Black Bean Quesadilla's, Sweet Potato Fries, Coriander & Lime Basmati Rice, Salad (V/VE/DF/GF)	£18.50
Fillet of Beef Stroganoff, Basmati Rice, Chunky Chips	£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 Sirloin	£29.00
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

Apple Tarte Tatin, Salted Caramel Ice Cream, Caramel & Chocolate Chip Cookie Crumb (V)	£8.50
Cherry Bakewell Custard Tart, Chantilly Cream, Chocolate Ganache, Amoretti Crumb (V)	£8.50
Sticky Toffee Pudding, Sticky Toffee Sauce, Madagascar Vanilla Ice Cream (V)	£8.50
Chocolate & Raspberry Semifreddo, Salted Caramel Sauce, Biscotti (V/GF)	£8.50
Trio of Local & French Cheese, Grapes, Celery, Homemade Chutney & Wafers Additional Cheese £1.75	£9.00

## 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

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 | Red Cherry  
Bubblegum & Chocolate Candy Bean

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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