

Autumn Menu

Available all day from 11.00am until 10.00pm. The County Kitchen Autumn Menu

fresh…..seasonal…..local

Bowl of mixed Olives & Feta £3.25 To Start
Today’s Soup with home-made Bread £4.95

Smoked Duck and Foie Gras Terrine, Sauternes £7.25
Jelly, and Sourdough

Acorn-fed Jamon Iberico, grilled £6.95
Sourdough bread

Beef Carpaccio, Roasted Beets and Pumpkin Seeds £6.95

Mussels, Chilli, Aspartic Acid, and coriander £6.95 (starter) £13.95(main)

Sauteed Chicken Livers, Rocket, Pine nuts, Lardons £5.95

Char grilled Sardines, bubble and squeak, herb dressing £5.95 (starter), £11.95 (main) Salads & Pastas
Bingham Blue, Apple, Fig and Endive Salad with a Walnut Dressing [v] £5.95 (starter), £11.95 (main)

Wild mushroom linguine, tarragon, [v] £6.95 (starter) £13.75 (main)

Warm Salad of Sprout tops, Salsify and Smoked Lardons £5.95

Risotto of Pumpkin, Rosemary and Parmesan [v] £5.95 (starter), £11.95 (main)

Char-Grilled Polenta, Chilli, Char grilled Vegetables, Rocket and Dolcelatte [v] £5.95 (starter) £11.95 (main)

Fennel, Apple, Watercress Salad [v] £5.25, £13.75 (main) Main Courses
Catch of the Day, simply grilled with new potatoes & Salsa Verde £p.o.a
(please ask for today’s catch)

Char-grilled Rib-Eye steak with house fries, mushrooms, vine tomatoes £15.95

Lamb cutlets, Flagelot bean and bacon casserole, celeriac puree, Saute Potatoes £15.95

Roasted Sea Trout with brown shrimp and pan fried salsify, sweet potato puree £14.50

Pan Fried breast of Pheasant & Confit Leg, Puy Lentil and Vegetable Ragout, redcurrant and
rosemary jus £14.95

Baked Haddock, Creamed Potatoes, chick peas, wilted chard and tomato £15.95

Lemon roasted flattened Chicken, Savoy Cabbage, Dauphenoise potatoes £13.75

Slow Roasted Pork Belly, Sage mash, Cavello Nero £13.75

Panache of vegetables £3.95 Desserts Plum Crumble, White Chocolate and Vanilla Syllabub £5.50

Honey and Lemon Polenta Cake, Vanilla Roasted Figs and Hazelnuts £5.50

Rich Chocolate, Coffee and Date pudding, Clotted Cream Ice-cream £5.50

Chocolate Truffle Torte served with Blackberry Ice Cream, Mousseline Sauce £5.50

Spiced Rhubarb tart tatin, Liquorice parfait, caramelised almonds £5.50

Blood Orange Mousse, Pink Grapefruit Jelly, Blackcurrant Sorbet £5.50

Selection of English cheese with quince jelly, grapes & biscuits £7.95 A note from our Chef:

As all our dishes are prepared to order, please allow us sufficient time to prepare and present these dishes, some may

take a little longer than others, your server will be able to advise on dishes that can be presented quickly. Essex, Suffolk and Norfolk offer an abundant supply of fresh and seasonal produce whether grown, reared or caught and we make every effort to source all our produce from the local area.

Sandwiches White, wholemeal, granary bread, baguette (Bagel £0.75 supp.)

Roast beef & horseradish £4.30

Ham & mustard £3.70

Roast chicken, lettuce and mayo £4.50

Cheese & tomato with pickle (v) £3.95

Smoked salmon and crème fraiche £4.95

Egg and cress (v) £3.50

Bacon, lettuce and tomato (until 10pm) £4.50

Red Salmon mayo and cucumber £4.25

Club Sandwich (until 10pm) Bacon, lettuce, chicken and egg mayo £5.95

Brie & red onion marmalade (v) £3.75

Tea & Coffee (served with biscuits)

Tea £2.25 (English Breakfast, Assam, Darjeeling, Earl Grey, Peppermint, (Camomile, Fruit Infusions, Green Tea)

Cafetière Coffee £2.25

Hot Chocolate £2.25

Espresso £1.90

Double Espresso £2.30

Cappuccino £2.20

Café Latte £2.30 Prices on this menu are correct as from February 2010 (The County Hotel reserves the right to amend prices at any time)

Please note: Our food is produced in a kitchen which also uses Nut Products. Please advise us of this or any other allergies. The County Hotel reserve the right to change details to menus and events listed on this website, if you have a specific enquiry or dietary requirements please do not hesitate to contact us.

Please note that during December our normal menus change to reflect the Christmas Season so please check details when making a booking.