

## Summer Menu

the county kitchen summer menu  
fresh&hellip;..seasonal&hellip;..local

available all day until 10pm. cold sandwiches available 24 hours.starters  
home made bread, £1.45  
bowl of mixed olives & almonds £4.95

smaller (s) larger (l)

today&rsquo;s soup with home-made bread £4.95  
seared scallops., pea, pea shoots, morcilla £7.95  
acorn-fed jamon iberico, grilled sourdough bread £7.50  
home apple wood smoked duck breast, roast beetroot, goat&rsquo;s cheese, walnuts £7.15  
pea, broad bean, asparagus risotto, pea shoots and parmesan [v]£6.35, £12.50 (l)  
haddock fritters, aioli £6.60 (s), £12.95  
fillet of cod, onion puree, caper berries and golden raisins £7.20 (s), £13.95 (l)  
fricasee of artichokes, courgette, aubergine gnocchi, tarragon cr me fraiche[v] £5.95 (s), £11.85 (l)  
farro with fennel, broadbeans, artichokes peas, asparagus, chilli, garlic [v] £6.15 (s), £11.95 (l)  
warm salad of roasted wood pigeon, roasted pear, pancetta and hazelnuts £7.10 (s), £13.85 (l)

side dishes

seasonal vegetables £3.95  
potatoes &ndash; creamed, dauphinoise, saute,new, house fries £2.95 main courses

catch of the day, simply grilled, with salad, new potatoes [please ask for today&rsquo;s catch] p.o.a  
char grilled fillet steak, cavello nero, wild - mushrooms, potato cake £23.95  
pan fried duck breast, cannellini beans, pancetta roasted summer squash £16.95  
chargrilled monkfish, butter beans, tomatoes, caramelized peppers, salsa verde £16.95  
rack of pork marinated with chilli, lemon and garlic, leek rosti, carrots £15.95  
lamb cutlets, puy lentils, with spinach and gremolata £16.95  
flattened chicken,pan fried with marsala, savoy cabbage, roasted new potatoes with lemon and garlic £14.95  
puddings selection of ice-creams & sorbets £5.25  
steamed honey, lemon and cinnamon pudding vanilla roasted apricots £5.75  
vanilla roast peach pistachio mascarpone tart meringue, clotted cream ice-cream £5.75  
dark chocolate and grand marnier mousse caramelized oranges £5.75  
raspberry pannacotta, strawberry granite, hazelnut biscuit £5.75  
panettone pudding £5.75  
pear tart tatin, lemon an poppy seed parfait £5.75  
selection of english cheese with quince puree, grapes & biscuits £7.95 tea and coffee

tea £2.25 (english breakfast, assam, darjeeling, earl grey, peppermint, camomile, fruit infusions, green tea) cafeti re  
coffee £2.25 hot chocolate £2.25 espresso £1.90 double espresso £2.30 cappuccino £2.30 caf  latte £2.30 iced coffee  
£2.25 mocha £2.75 afternoon tea £12.50 per person served from 2.30pm until 5.30pm (pre-booked only) selection of  
leaf teas &ndash; english breakfast, earl grey, assam, ceylon, peppermint, lapsang souchon, chamomile, green sencha a  
selection of tisanes [fruit infusions], jasmine blossoms, strawberry and mango, cranberry, elderberry and lemon and  
grand cru coffees are also available a selection of freshly cut sandwiches fruit scones with clotted cream and preserve a  
selection of freshly baked cakes why not add a glass of champagne or sparkling wine or sparkling rose for that extra  
special occasion

we are able to cater for large groups and private rooms are also available &ndash; please ask any member of the team  
for information champagne and sparkling

CREMENT DE LIMOUX, Vanel, France (12%) 150ml £5.95, Bottle £29.95 Elegant aromas, with a fresh & long palate &  
honey finish PERRIER JOUET, Brut NV (12%) 150ml £9.95, Bottle £42.50 Attractive, floral bouquet, creamy hints, citrus  
flavours MAULER, Sparkling Ros , Switzerland (12%) 150ml £6.15, Bottle £29.95 Crisp & dry, ideal for that Special  
Occasion BEAUMONT DES CRAYERES, Brut NV (12%) 150ml £8.95 Bottle £39.95 Full of elegance, fruitiness &  
fullness &ndash; well rounded & easy drinking in character PROSECCO SPUMANTE DOC, Villa Armellina, Italy (11%)  
150ml £5.65, Bottle £28.50 white wines 2011 CHARDONNAY MACEBO, La Gardea, Spain (13%) 125ml £3.25, 175ml  
£4.75, 250ml £5.95, Bottle £16.95 Dry and zesty white has flavours of apples and pears and hints of citrus 2010 PINOT  
GRIGIO de Canal, Italy (12%) 125ml £3.50, 175ml £4.75, 250ml £6.35, Bottle £18.95 Intense bouquet of apples & pears,  
pefectly balanced, supple & fresh 2010/11 CHENIN BLANC, Cape Mountain, South Africa (12.5%) 125ml £3.10, 175ml

£4.55, 250ml £6.10, Bottle £17.95 Fruity, attractive Wine, just off dry, with lots of apple fruit 2010 VERDEJO, Hermanos Lurton, Spain (12.5%) 125ml £3.95, 175ml £5.85, 250ml £7.90, Bottle £24.95 Beautiful pale yellow, aromatic & crisp, perfect with seafood and fruity desserts 2011 CHARDONNAY, Cape Mountain, South Africa (13%) 125ml £3.50, 175ml £4.95, 250ml £6.95, Bottle £19.25 A lightly-oaked, refreshing Chardonnay with lots of melony fruit flavours rose wines

2009 SYRAH ROSE, Pech Notre Dame, France (12.5%) 125ml £3.25, 175ml £4.75, 250ml £5.95, Bottle £16.95 Dry & refreshing, with summer berry fruit flavours RIOJA ROSADO Marques de Riscal, , 2009 125ml £3.75, 175ml £5.25, 250ml £6.95, Bottle £20.50 Crisp, delicate bouquet of freshly cut cherries, palate is dry with subtle raspberry fruit red wines 2010 GARNACHA - SYRAH, La Gardea, Spain (13.5%) 125ml £3.25, 175ml £4.75, 250ml £5.95, Bottle £16.95 Soft red has rich brambly style fruit flavours and a touch of spice 2010 PINOTAGE, Man Vinters, South Africa (13.5%) 125ml £3.50, 175ml £4.96, 250ml £6.45, Bottle £18.75 Rich tart & smoked nose, with an intense plummy & blackcurrant flavour 2010 CABERNET/TEMPRANILLO, Vicamar, Spain (13%) 125ml £3.65, 175ml £5.05, 250ml £6.95, Bottle £21.50 Soft, velvety & easy drinking, like a fruity Rioja in style 2010 COORONG ESTATE SHIRAZ, South Eastern Australia (13%) 125ml £3.60, 175ml £5.10, 250ml £6.85, Bottle £19.95 This classic Australian Shiraz combines heavy aromas of smoky, dark fruit and subtle hints of mint.. 2009 RIOJA, Vina Collada, Marques de Riscal, Spain (13.5%) 125ml £3.75, 175ml £5.25, 250ml £6.95, Bottle £20.50 Plenty of style from the oldest Rioja house, fruit driven on the palate, plums to the fore and a touch of vanillian oak, leading to a lingering finish

Although we make every effort to remain accurate some vintages may vary 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. Prices on this menu are correct as from May 2011 (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.