Spring Set Menu

2 courses @ £22.95pp - 3 courses @ £28.50pp

the county kitchen spring set menu
fresh…..seasonal…..local

to start
today’s soup with home-made bread
rabbit rilette, mostarda da fruta
potted crab, rocket, lemon and chili
salted cod croquettes, aioli
duck liver pate, caramelized blood orange, walnut toast
roasted shallots, scarmoza, rocket, chargrilled sourdough (v)
to continue
loin of venison, whisky, berries, wild mushrooms, dauphinoise potato and cavolo nero
(£3.50 supplement)
pan fried cod, green lentils with pancetta and parsley sauce
ham hock, honey roasted quince, star anise, pan cooked carrots with grain mustard,creamed potatoes
lamb chops with garlic, cauliflower fontina gratin, pan fried potatoes
pan roast chicken, anchovy butter, aubergine caponata, cime di rapa with chili
catch of the day, grilled with new potatoes and salsa verde (please ask your server)
penne with green beans, walnuts, lemon parmesan and pesto (v)

to finish
quince and apple crumble with marsala and custard
steamed blood orange pudding, rhubarb compote, clotted cream ice cream
rich chocolate pot, banana ice-cream, honeycomb
caramelised pear flan, pear sorbet
raspberry pannacotta, hazelnut shortbread

Tea or coffee with home made petit fours £2.35pp

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.