

## Lounge

{tab=The Lounge @ the County}

The Lounge at The County Hotel offers a relaxing and informal meeting area for a business meet or just a lunch time coffee.

Situated just to the left of the Hotel's reception area the Lounge is also ideal as a meeting point if you catching up with other guests who are staying at The County. {tab=Opening Times} Lounge Opening times:

Bar Open

{tab=Menu}

Available all day until 10pm. Cold sandwiches available 24 hours. lounge bar menu

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home made breads £1.45

bowl of spanish olives & salted almonds £4.95 to start

smaller (S) larger (L)

today's soup with home-made bread £4.95

duck rillette, piccalilli £6.25

pork belly, apple, fennel and morcilla salad £6.50

acorn-fed jamon iberico with grilled sourdough £7.95

smoked salmon, purple sprouting broccoli, hollandaise £7.50

char grilled calves liver on grilled polenta, lemon, olive oil and parmesan £6.35 £13.95

fillets of mackerel, apple puree (s) £7.25 (l) £13.95

ribollita - cannellini beans, tomato, chard, garlic and celery [v] (s) £5.95 (l) £11.95

wild mushroom and ricotta cannelloni, chard, thyme and garlic cream [v] (s) £6.95 (l) £13.95

warm salad of goat's cheese, roast beets, rocket, toasted pumpkin seeds [v] £6.15

main courses

catch of the day, simply grilled with new potatoes and salsa verde £ p.o.a.

fillet steak, potato rosti, butternut squash puree, curly kale, red wine jus £22.95

roast saddle of lamb, celeriac and potato rosti, pan fried fennel £17.95

ligurian fish stew - mussels, langoustines, monkfish, gunard, chillies, new potatoes tomato and fennel £16.50

breast of corn fed chicken with tarragon, braised chicory, dauphinoise potatoes £13.95

veal chops marinated with lemon, garlic and chilli, roasted squash, parsnips and jerusalem artichokes £15.75

Side dishes

seasonal vegetables £3.95

salad &ndash; mixed, green £2.95

potatoes &ndash; creamed, dauphinoise, sauté new, £2.95

puddings

lemon marscapone tart £5.50

chocolate cake, clotted cream ice-cream £5.50

steamed treacle sponge pudding, toffee and hazelnut ice-cream £5.50

apple strudel, vanilla roasted pear, plum puree £5.50

roasted cardamom pannacotta, rhubarb puree cantucci biscuit £5.50

Selection of Ice-creams & Sorbets £4.95

selection of english cheese with quince puree, 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)  
 (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 £2.30  
 Café Latte £2.30

Wines Glass Bottle CHAMPAGNE & SPARKLING

150ml 7 2006 CREMENT DE LIMOUX, Vanel, France (12%) £5.95  
 £29.95 Fruity, elegant & easy-drinking in style 8 PERRIER JOUET,  
 Brut NV (12%) £9.95 £42.50 Attractive, floral bouquet, creamy hints, citrus  
 flavours 9 MAULER, Sparkling Rosé, Switzerland (12%)  
 £6.15 £29.95 Crisp & dry, ideal for that Special Occasion  
 10 BEAUMONT DES CRAYERES, Brut NV (12%)  
 £7.95 £39.95 Full of elegance, fruitiness & fullness &ndash; well rounded & easy drinking in character  
 11 PROSECCO SPUMANTE DOC, Villa Armellina, Italy (11%)  
 £5.65 £28.50 WHITE

WINES 125ml 175ml 250ml Bottle

12 2009 SAUVIGNON BLANC, Comte de la Boiserie, France (12%)  
 £3.25 £4.75 £5.45 £16.95  
 Vin de Pays, dry & long on the nose, from a good Producer  
 14 2008 PINOT GRIGIO de Canal, Italy (12%)  
 £3.50 £4.75 £6.35 £18.95 Intense bouquet of apples & pears,  
 perfectly balanced, supple & fresh  
 21 2009 CHENIN BLANC, Makana Reserve,  
 South Africa (12.5%) £3.10 £4.55  
 £6.10 £17.95 Fruity, attractive Wine, just off dry, with lots of apple fruit  
 22 2009 VERDEJO, Hermanos  
 Lurton, Spain (12.5%) £3.95 £5.85  
 £7.90 £24.95 Beautiful pale yellow, aromatic & crisp, perfect with seafood and fruity

desserts

24 2008 CHARDONNAY, Makana Reserve, South  
 Africa (13%) £3.50 £4.95 £6.95 £19.25

ROSE WINES

33 2009 SYRAH  
 ROSE, Pech Notre Dame, France (12.5%) £3.25 £4.75  
 £5.95 £16.95  
 A lightly-oaked, refreshing Chardonnay with lots of  
 melony fruit flavours

34  
 RIOJA ROSADO Marques de Riscal, ,2009 £3.75 £3.75  
 £5.25 £6.95 £20.50  
 Crisp, delicate bouquet of freshly cut cherries, palate is dry with subtle raspberry fruit  
 35 35 2008 SANGIOVESE/BARBERA/TEMPRANILLO,  
 Woolloomooloo, Australia £3.75 £4.95  
 £6.95 £37.65  
 A sumptuous blend of Italian & Spanish grapes, crafted into mouth  
 watering off dry rosé (12.5%)

RED WINES		125ml
175ml	250ml	Bottle
	50	2008 MERLOT, Domaine Moulin de Laval, France
(13.8%) £3.25	£3.25	£4.75
£5.95	£16.95	
		Deep, plummy pure Merlot from Southern France
Vinters, South Africa (13.5%)	51	2009 PINOTAGE, Man
£6.45	£3.50	£4.95
	£18.75	
blackcurrant flavour		Rich tart & smoked nose, with an intense plummy &
		52
2009 CABERNET/TEMPRANILLO, Vicamar, Spain (13%)	£3.65	£3.65
£5.05	£6.95	£21.50
		Soft,
velvety & easy drinking, like a fruity Rioja in style		
55	2006 MERLOT/CABERNET/SHIRAZ, Woolloomooloo (13.5%)	
£3.75	£4.95	£6.95
£21.60		
		Supple, soft Red, with a touch of oak ageing & blackcurrant aromas
59	2009 RIOJA, Vina Collada, Marques de Riscal, Spain (13.5%)	£3.75 £5.25 £6.95 £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	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.

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