

Lunch

Lunch (served Monday to Friday 12.00 - 2.30pm)

Soup of the day

Parma ham with rocket salad and tomato bruschetta

Crab, fennel and frisee salad

Grilled Asparagus with hollandaise

Slow roast belly of free range pork with spring bubble and squeak

Grilled fish of the day with salsa verde and borlotti beans

Char-grilled local 6oz Sirloin steak with roasted vine tomatoes and chips

Braised chicken with watercress sauce, jersey royals and spring vegetables

Panache of mixed vegetables £3.25

Selection of ice cream or sorbet

Chocolate tiramisu with amaretti mocha sauce

Banoffee pie served with vanilla ice cream

Summer fruit trifle with kiwi and strawberry sauces

Selection of cheese served with cheese biscuits and homemade chutney

£19.95 FOR 3 COURSES £15.50 FOR 2 COURSES HEAD CHEF - STEPHEN CANSELL, MENU CONSULTANT - DAISY GARNETT We do not impose a Service Charge, but would ask you to leave a Staff Gratuity at your discretion. Please Note: All our Food is freshly prepared in a Kitchen which also uses Nut Products. Please advise us if you have any 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