



AMUSE BOUCHE

Picked crab arancini, brown crab mayo *195kcal*

STARTERS

Beef tartare, capers, shallot, parsley, mustard, soy, melba toast *110kcal*
King scallop, black pudding & chorizo crumb, cauliflower puree, curry oil
115kcal

Mixed heritage beetroot three ways, pickled, poached & roasted, truffle &
walnut dressing, herb salad (*vg*) *76kcal*

MAINS

Halibut fillet, crayfish butter, samphire, parmentier potato *175kcal*
Roasted rack of lamb, lamb kidneys, turnip, fennel, broad beans, garlic
gratin potatoes, red wine jus *585kcal*
Vegan feta, artichoke & truffle tart, dill & chervil dressing, watercress salad
(*vg*) *484kcal*

DESSERTS

Raspberry eton mess, strawberry compote (*v*) *425kcal*
Sticky toffee pudding, salted caramel ice cream (*v*) *548kcal*
Creme brulee, shortbread biscuit, crystallised raspberries (*v*) *725kcal*

CHEESE BOARD

A selection of British cheese's board, seeded crackers, pickled grapes, red
onion chutney (*v*) *325kcal*

Two Courses 40, Three courses 50, Five courses 60

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to be championing British farmers and producing fresh food sustainably. An adults recommended daily allowance is 2000 Kcal
Tables of 4 or more are subject to a discretionary service charge of 12.5%
Every week one lucky guest wins a bottle of house wine!
To win rate us 5* on TripAdvisor and mention a team members name!
Its really that easy.



BUFFET MENU

MINI SLIDER BOARD

2x County Arms burger, beef patty, cheese, iceberg, burger sauce
2x Buttermilk fried chicken burger, homemade chilli slaw
2x Plant burger, vegan cheese, iceberg, fries 38 *2766kcal*

SHARERS

Serve 4 people

Butcher's Board

Rabbit & venison scotch egg, pork sausage roll, hoisin & sesame chicken wings, chilli slaw, piccalilli, red onion chutney 38 *506kcal per person*

Fishmonger's Catch

King prawns, chilli & garlic butter, sourdough, salmon & dill roulade, salt & pepper squid, whitebait, tartar sauce, lemon vinaigrette, sweet chilli sauce 38 *514kcal per person*

The Veg Patch

Vegan feta, sweet red onion & cherry tomato tartlet, mushroom arancini, padron peppers, paprika hummus, candied beetroot, pickled plums, rocket vegan feta salad, artichokes, olives (vg) 38 *195kcal per person*

LATE NIGHT SNACKS

£6 per item

Salt & pepper squid *225kcal*

Scotch egg, piccalilli *509kcal*

Panko breaded brie (v) *425kcal*

White bait & tartar sauce *255kcal*

Apple & pork sausage rolls *678kcal*

Padron peppers, sea salt (vg) *138kcal*

Sesame & soy chicken wings *332kcal*

Or the whole set - £30 per head minimum 20 people

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CANAPE MENU

£4 per canape minimum 5 options picked.
Therefore £20 per person for a minimum of 20 people

MEAT

Duck satay & peanut sauce *85kcal*
Teriyaki beef & lettuce cups *99kcal*
Mini surf & turf chilli, garlic butter *122kcal*
Thai chicken skewers, sweet chilli sauce *85kcal*

FISH

Crunchy crab parcels *45kcal*
Mini salmon & dill puffs *22kcal*
Prawn & chorizo skewers *92kcal*
Deep fried scallops, lime mayo *35kcal*

VEGETARIAN / VEGAN

Satay aubergine skewers (*vg*) *33kcal*
Brie & cranberry filo parcels (*v*) *76kcal*
Stuffed figs, goats cheese & honey (*v*) *88kcal*
Truffle arancini & mushroom mayo (*vg*) *124kcal*

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