

The County Hotel



SMALL PLATES, ENTRÉES & SNACK MENU

Breads & Dips, freshly baked ciabatta rolls with herbed oil and a seasonal dip ~ for one 9 or for two 18

Warm Marinated Olives ~ 9

Pommes frites and aioli ~ 9

Sherried Lamb's Kidneys in a cream sauce with baby onions, bacon lardons and garlic ciabatta ~ 16

French Onion Soup, vegetarian with a floating cheese crouton ~ 15

Traditional Chicken Liver & Cognac Pâté with a side of crostini and toasted grain bread ~ 17

Anatole's Baby Octopus, tangy chargrilled octopus, served with ratatouille and a lemon & lime butter ~ 18

Rolled Roasted Pork Belly, with lemon, chili, rosemary, roasted apple, lemon and onion compote ~ 19 / 39

King Prawn & Tropical Fruit Salad, dressed with a creamy mango mayonnaise ~ 18

House Smoked Salmon, with Gaufrette potatoes, sour cream and a mesclun salad ~ 19 / 35

Tomato Tarte Tatin, vine ripe tomatoes, red onions and a golden puff pastry finished with a balsamic crema ~ 18

Hot Prawns pan-fried in chili, garlic & lime with garlic ciabatta ~ 18 / 35

Churchill's Beef Burger, caramelised onion, cheese, bacon, lettuce and tomato, French fries, onion rings and house aioli ~ 29

The County Seafood Platter for two, a delectable selection of our;

House smoked salmon, Anatole's Baby Octopus, hot prawns, chili, garlic & lime, tropical king prawns, battered fresh fish of the day, calamari, garlic bread and a trio of dipping sauces with crostini, for two ~ 65

Please book at our hotel reception or call 06 835 7800



MAINS & LARGE PLATES MENU

Chargrilled Fish of the Day, our waiting team will inform you of today's fresh selection ~ 36

Fillet Mignon, eye fillet wrapped in bacon, grilled and topped with a button mushroom sauce ~ 39

Duck With Blackberry Sauce, golden roasted duck leg beneath a deep blackberry sauce ~ 37

Red Wine Braised Oxtail, slowly roasted in a rich red wine on a pumpkin mash with a home-made Yorkshire pudding ~ 37

Battered Freshly Caught Fish Of The Day & Chips, home-made tartare and a side of mushy peas and lemon ~ 26

Smoked Chicken and Grapefruit Salad with a warm blue vein dressing ~ 28

Vegetarian Wellington, a twist on the old, pastry parcel filled with slow roasted vegetables and feta cheese ~ 32

**All mains are served with the chef's potato dish of the day and your choice of vegetables or green salad with a mango vinaigrette .*

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DESSERT MENU

Velvety mousse in a chocolate cup and a side of sparkling mixed berry compote ~ 16

County Hotel Signature Ice-Cream, veiled by a chocolate dome and accompanied by a hot pouring sauce to reveal today's flavour ~ 16

Espresso & Chocolate Bread and Butter Pudding, deliciously warm and served with a coffee anglaise and our signature vanilla bean ice-cream ~ 16

Affogato, frangelico, county vanilla ice-cream, chocolate chards and espresso ~ 16

Meringue Roulade, delicate meringue roulade, rolled with mango and our House-made vanilla bean ice-cream and a mango coulis ~ 16

Lemon Meringue Pie, old fashioned lemon meringue pie with traditional whipped cream ~ 16

Cheese Board, a selection of the finest local cheeses, homemade crackers and cape Bretton biscuits, crostini, cornichons, pickles, fresh seasonal fruit and pineapple chili jam. *One ~ \$19 Two ~38*

- Many of our dishes can be prepared Gluten Free.
- One account only per table.
- Relaxed attire preferred.
- No surcharge on public holidays.
- Ask about our private VIP rooms and set menu's.

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