



# WINE STREET MENU

## SMALL PLATES, ENTRÉES & SNACKS

**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 & Aioli** ~ 9

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

*(Sommelier's Choice: Barons & Potter 'Hera' Saignée Pinot Noir Rosé)*

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

*(Sommelier's Choice: Mysterious Diggings Pinot Noir)*

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

*(Sommelier's Choice: Barons & Potter 'The Marquis' Pinot Noir)*

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

*(Sommelier's Choice: Barons & Potter Empress Sauvignon Blanc)*

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

*(Sommelier's Choice: Barons & Potter 'Maverick' Merlot)*

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

*(Sommelier's Choice: Veuve du Vernay Brut)*

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

*(Sommelier's Choice: Brookfields Pinot Gris)*

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

*(Sommelier's Choice: Barons & Potter 'Hera' Saignée Pinot Noir Rosé)*

# WINE STREET MENU



## MAINS & LARGE PLATES

**Fresh Fish Of The Day**, our waiting team will inform you of today's fresh selection ~ 36

*(Sommelier's Choice: It would be our pleasure to suggest the best wine match with our locally caught fresh Fish of the Day)*

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

*(Sommelier's Choice: RM Mister Syrah)*

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

*(Sommelier's Choice: Barons & Potter 'Maverick' Merlot from Hawkes Bay)*

\* **Red Wine Braised Oxtail**, slowly roasted in a rich red wine on a pumpkin mash with a home-made Yorkshire pudding ~ 37 *(Sommelier's Choice: Brookfield's Back Block Syrah)*

**Autumn Chicken Salad**, chicken breast entwined with cranberries, walnuts, and homestyle mayonnaise, resting on a bed of salad leaves ~ 28 *(Sommelier's Choice: Elephant Hill Le Phant Blanc)*

**Vegetarian Wellington**, a twist on the old, pastry parcel filled with slow roasted vegetables and feta cheese ~ 29 *(Sommelier's Choice: Craggy Range Marlborough Sauvignon Blanc)*

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

## SIDES

French Fries 8

Side Salad 8

Seasonal Vegetables 8

Potato Dish of the day 8

# WINE STREET MENU



## DESSERTS

**Velvety Mousse** in a chocolate cup and a side of sparkling mi  
(Sommelier's Choice: Lindemans Kriek Beer)

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

**Affogato**, frangelico, The County vanilla ice-cream, chocolate chards and espresso ~ 16

**Meringue Roulade**, delicate meringue roulade, rolled with mango and our home-made vanilla bean ice-  
cream and a mango coulis ~ 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 ~ 35

*(Sommelier's Choice: It would be our pleasure to suggest the best dessert Wine/Liqueur/Port match with  
our desserts)*

Thank you for choosing to spend some time with us,

Kindest Regards

The County Hotel team.