

COUNTY HOTEL A-La-Carte MENU

TO START

Pan Fried Sea Bass , <i>celeriac remoulade, sauce vierge</i>	£5.95
Crispy Shredded beef , <i>sweet and sour sauce, in a crunchy noodle nest</i>	£5.25
Venison Pastrami , <i>marinated in juniper berries, red wine and fresh herbs</i>	£6.25
Green Pea Veloute , <i>with a lightly poached duck egg</i>	£4.95
Seared Scallops , <i>carpaccio of purple broccoli, Parma Ham Crisp</i>	£6.50
Wild Mushroom and Sea Kale Terrine , <i>Parmesan tuille, blueberry and tarragon chutney</i>	£4.95
Freshly made Soup of the Day	£3.25

MAIN COURSES

28 Day Matured 8oz Fillet of Prime Borders Beef , <i>Dauphinoise Potato,</i> <i>Glazed Chantenay carrots and Asparagus spears (recommended medium rare)</i>	£24.95
Confit Barbary Duck Leg , <i>potato puree, griottines and root vegetables</i>	£13.95
Seared Fillet of Turbot , <i>minted crushed new potatoes, beurre blanc,</i> <i>baby watercress</i>	£15.25
Slow Braised Shoulder of Lamb , <i>barley and leek, karroke potatoes,</i> <i>buttered spinach</i>	£14.25
Bird in a bird (in a bird!), <i>roasted corn-fed chicken breast, Guinea fowl and pigeon</i> <i>breast, truffle oil, braised celery, pommes Lyonnaise</i>	£14.95
Pork Fillet Tournedos , <i>caramelised Bramley Apple puree, Cider braised Fondant</i> <i>potato, buttered French beans and baby radishes</i>	£12.95
Glazed Goats Cheese Risotto , <i>pan fried polenta cake and cous cous chips</i>	£10.95

OLD FAVOURITES

Fresh Fillet of Haddock, deep fried in a golden beer and chive batter, hand cut

Chips, mushy peas and Tartare sauce £9.95

Chef's own Oven Baked Lasagne, salad, garlic bread and chips £8.50

Slow Braised Beef and Ale Steak Pie, fresh vegetables and either

Boiled Potatoes, Mashed Potatoes or hand cut chips £9.25

Homemade Curry-

Choose from **Korma** (mild and creamy), **Balti** (medium, aromatic, tomato based) or **Vindaloo** (hot and spicy, finished with raw onions). All served with Basmati rice, poppadum and mango chutney.

Choice of; **Vegetable** £ 7.25

Chicken £ 9.25

Beef £10.25

King Prawn £10.95

The County Burger - Prime Cajun Spiced Burger, in a floured bap, with coleslaw

Relish, salad and hand cut chips **Chicken** £7.25

Beef £ 7.95

Extra toppings (Bacon, Cheese, fried onions) each £ 0.75

Free Range 4 Egg omelette, with your choice of two fillings, served with new

Potatoes and tossed salad £ 7.25

All of our dishes are freshly prepared to order. Please allow a reasonable time for our chefs to cook your order. If you have any allergies or food intolerances, please inform your server, and we shall advise you accordingly.

Fish supplied fresh by DR Collin (Eyemouth) 6 days per week

DESSERTS

Vanilla Pod Panna Cotta , <i>Peroni sorbet</i>	£4.50
Pear Tarte Tatin , <i>deep fried coconut ice cream</i>	£4.95
Lemon Soufflé , <i>tangy citrus foam</i>	£4.25
Guinness and Crème de Menthe Mousse , <i>choc chip shortbread</i>	£4.95
Selection of fine Scottish Cheeses ,	
<i>Duo of chutneys, iced grapes, water biscuits and rye bread</i>	£6.95
Selection of homemade ice creams and sorbets <i>(per scoop)</i>	£0.95

Coffee & Whisky selection

Liquer Coffee

£3.50

- Irish coffee (Jameson)
- Baileys
- Calpso (Tia Maria)
- Seville (Cointreau)
- French (Cognac)
- Amaretto (Coisaronno)

Malts

- Bunnaahabhain *12 year old* **£2.60**
- Tobermory *10 year Old* **£2.30**
- Ardmore **£2.40**
- Highland Park *12 year old* **£2.50**
- MaCallan Fine Oak *10 Year old* **£2.10**
- MaCallan Sherry Finish *10 Year old* **£2.10**

Blend

- Tweedale **£1.60**
- Teachers **£1.80**
- Grouse **£1.60**
- Bells **£1.60**

Irish

- Bushmill **£2.30**
- Jameson **£1.75**

Coffee's

- Espresso **£1.75**
- W.Coffee **£1.95**
- Americano **£1.75**
- Cappucino / Latte / Mocha **£1.95**

**All spirit measures sold 25mm*