

# The County Hotel

## MENU – JULY 2019

### STARTERS

- Chef's Home Made Soup of The Day served with Home-made Bread **V, GF** 3.75
- Vegetable Pakora with our Tomato, Mint & Yoghurt Dip **V** 3.40
- Chicken Pakora with a Sweet Chilli and Coriander Dip 4.25
- Smoked Haddock Fishcakes with a Salad Garnish and Tartare Sauce **GF** 4.25
- Mozzarella Sticks served with a Sweet Chilli Dip **V** 3.50
- BBQ Chicken wings served with Home-made Coleslaw 3.95

### MAINS

- Scotch Sirloin Steak, 8oz, Served with Gourmet Chunky Chips, Mushrooms, Grilled Tomato and Onion Rings. **GF Add a sauce for** 16.50  
2.00
- Battered, Breaded or Grilled Haddock, Chunky Gourmet Chips and Peas served with a Wedge of Lemon and Tartare Sauce **GF** 12.50
  - **Smaller Portion for** 10.85
- Steak and Ale Pie with Puff Pastry Lid, Chunky Gourmet Chips and Seasonal Vegetables **GF** 10.75
- Chicken and Mushroom Pie with Puff Pastry Lid, Gourmet Chunky Chips and Seasonal Vegetables **GF** 10.50
- Chicken Balmoral: Chicken Breast stuffed with Haggis, wrapped in Bacon and served with a Peppercorn Sauce, Seasonal Vegetables and Chips or New Potatoes 12.50
- Chilli Con Carne served with Fragrant Rice and Tortilla Chips **GF** 10.50
  - **Add Sour Cream (please ask)** 0.00
- Five Bean Chilli served with Fragrant Rice and Tortilla Chips **V, GF** 10.50
  - **Add Sour Cream (please ask)** 0.00
- Vegetable Lasagna served with Garlic & Parsley Ciabatta and a Side Salad **V** 9.95
- Shepherd's Pie, traditionally made, topped with Cheddar Cheese and served with Seasonal Vegetables **GF** 10.50

**GF = Either Gluten Free or CAN be made Gluten Free, to order**  
**Please note that in some cases ingredients may need to be substituted or removed.**  
**Your server will be pleased to discuss with you.**

**Please note that all of our food is freshly cooked to order, and we use only Free Range eggs and locally sourced ingredients. We ask that you make sure to notify our staff of any allergies or special dietary requirements; we will do our best to make sure your needs are met!**

**Please discuss any special dietary requirements or allergies with your server**

## HOME-MADE BURGERS

*Each served on a bun, with Home-made Coleslaw, Lettuce, Tomato, Chips and Onion Rings*

- Steak Burger, 6oz, served with Red Onion and Black Pepper Mayo 11.95
- Spicy Mexican Bean Burger, 6oz, served with Tomato Salsa V 9.95
- Spicy Cajun Chicken Burger, 6oz, served with Lemon Mayo 10.95
- Spicy VEGAN Burger, served with Tomato Salsa 10.95

*Customise your burger by adding:*

- Cheese 0.50
- Barbeque Pulled Pork 1.50
- Bacon or Haggis 0.85 ea
- Fried Onions 0.50

## SANDWICHES – Until 5:00pm

*Served on White or Wholemeal Bread with Home-made Coleslaw and a Salad Garnish*

- Shredded Roast Beef in a Creamy Horseradish & Shallot Sauce GF 4.95
  - Chopped Chicken & Maple Bacon in a Mayonnaise Dressing GF 3.95
  - Home-cooked Ham with English Mustard Mayonnaise GF 3.65
  - Chicken Tikka in a Lightly Spiced Mayonnaise Dressing GF 3.85
  - Tuna Mayo with Red Onion GF 3.65
  - Cheese Savoury, Diced Bell Peppers, Spring Onion and Tomato GF 3.30
  - Pulled Oumph! Tasty Soya Protein in a BBQ sauce V 4.65
- Can be made VEGAN if served on Burgen Soya & Linseed Bread*
- Pulled Pork in a tangy BBQ dressing GF 4.50
  - Warm Buffalo Mozzarella & Red Pesto V, GF 3.95
    - Upgrade to Ciabatta for 1.00
    - Add Chef's Soup Of The Day to your Sandwich for 2.00

## SALADS EACH SERVED WITH HOME-MADE COLESLAW

- Mixed Leaves, Peppers, Tomatoes, Onions, Cucumber and Home-cooked Ham 8.95
- Mixed Leaves, Peppers, Tomatoes, Onions, Cucumber and Cheddar Cheese 8.45
- Mixed Leaves, Peppers, Tomatoes, Onions, Cucumber & Pan-roasted Chicken 8.95
- Mixed Leaves, Tomatoes, Onions, Cucumber and Pan-fried Halloumi Salad 8.95

## SIDE ORDERS

- Potato Wedges served with Garlic Mayonnaise V, GF 3.45
- Garlic Ciabatta Bread V, GF 2.45
- Garlic Ciabatta Bread and Parmesan Cheese V, GF 2.95
- Battered Onion Rings V 2.25
- New Potatoes V, GF 2.25
- Gourmet Chunky Chips V, GF 2.45
- Gourmet Cheesy Chunky Chips V, GF 2.95

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## LIGHTER BITES

- Ciabatta Pizza: Our Home-made Tomato Sauce, Mozzarella Cheese and Two Toppings **V, GF**  
*Choose from: Pepperoni, Extra Cheese, Haggis, Mushrooms, Onions, Pineapple, Ham* 4.25
- Fish or Chicken Goujons, Gourmet Chunky Chips & Garden Peas 6.95
- Baked Jacket Potato with one topping **V, GF** 4.65  
*Choose from: Cheese, 5-Bean or Meat Chilli, Ham, Coleslaw, Baked Beans or Tuna Mayo*
  - Additional Toppings, each 0.85

## DESSERTS

- Handmade Smooth Belgian Chocolate Teardrop: Truffle on a thin sponge Base, studded with Raspberries and piped Chocolate Creme 4.95
- Three scoops of Luxury Ice Cream; please ask for today's flavours **GF** 3.75
- Chef's Home-made Mousse Of The Week 3.45
- Waffles, served with Luxury Vanilla Pod Ice Cream and Chocolate or Toffee Sauce ... or, if you prefer, Maple Syrup 4.95
- Chef's Home-made Crème Brulee 4.40
- Apple Tart served with Luxury Vanilla Pod Ice Cream or cream 4.50

## CHILDREN'S MEAL DEAL (under 8's only)

- Milk, Orange or Apple Juice, various cordials mixed with water or Lemonade

### PLUS

- Sausage, Chips, Gravy and Peas **GF**  
*OR*
- Breaded Chicken Goujons, Chips and Peas  
*OR*
- Tomato & Basil Pasta served with Garlic Bread **V, GF**  
*OR*
- Breaded Fish Goujons, Chips and Peas  
*OR*
- Children's Ciabatta Pizza **GF**

**ONLY £5.00**

### ADD FOR £1.00 EXTRA

- Two Scoops of Ice Cream (various flavours – please ask) served with a wafer and Chocolate or Toffee Sauce **GF**

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A FEW OF OUR WINES	BOTTLE	125ml	175ml	250ml
Prosecco	16.95		3.95	
<b>WHITE</b>				
La Croix St. Pierre Sauvignon Blanc	14.45	2.70	3.45	4.85
La Croix St. Pierre Chardonnay	14.45	2.70	3.45	4.85
La di Motte Pinot Grigio	16.95	2.85	3.95	5.65
<b>RED</b>				
Rock Hopper Shiraz	14.45	2.70	3.45	4.85
Rock Hopper Merlot	14.45	2.70	3.45	4.85
Chianti XIV Secolo	15.95	2.75	3.75	5.35
Phebus Malbec	17.95	2.95	4.20	5.95
Campo Dorado Rioja Reserva	18.95	3.15	4.45	6.35
<b>ROSE</b>				
3 Pebbles Bay Zinfandel Rose	14.45	2.70	3.45	4.85

### **COFFEE** by Edinburgh Tea and Coffee Co

Americano cup	1.90
Americano mug	2.30
White Coffee	2.00
Large White Coffee	2.40
Flat white cup	2.30
Espresso	2.00
Regular Cappuccino	2.10
Large Cappuccino	2.50
Regular Latte	2.40
Large Latte	2.80
Gingerbread Latte	2.90
Extra shot, add	0.50
Coffee Flavouring, add	0.50
Mocha	3.20
Hot Chocolate	2.45
Deluxe Hot Chocolate	2.95
Add whipped Cream	0.50

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