COCKTAILS

Churchill's Margarita | 21
Tequila, triple sec & house made lime margarita syrup

Aperol Spritz | 18
Aperol, French Bubbles, soda

Elderflower Collins | 18
Gin, Elderflower, lemon juice, sod

Cosmopolitan | 21
Vodka, Cointreau, lime & cranberry

Pimm's | 21
Lemonade, ginger ale, mint & cucumber

Kir Royale | 18
French bubbles & crème de cassis

Classic Airport Martini | 21
Gordons Gin or Smirnoff vodka, dry vermouth,
Alternative gin or vodka surcharge applies | 5

Mocktail - Margarita or Cosmopolitan | 16

WINES BY THE GLASS

Veuve du Vernay Brut NV 200ml~ France	G | 16
Veuve du Vernay Rosé NV 200ml ~ France	G | 16
Soho Sauvignon Blanc ~ Marlborough	G | 16
Leveret Estate Chardonnay ~ Hawke's Bay	G | 15
Isabel Estate | Pinot Gris ~ Marlborough	G | 15
Church Road Rosé ~ Hawke's Bay	G | 15
Tironui Malbec, Merlot, Cab ~ Hawke's Bay	G | 16
Church Rd McDonald Syrah~ Hawke's Bay	G | 16
Madam Sass Pinot Noir ~ Central Otago	G | 16
Dessert Wine by the GLASS | 60mls	
De la Terre 'Late Harvest Viognier' ~ Hawke's Bay	G | 16
Mission Estate 'Late Harvest ' ~ Hawke's Bay	G | 16

Please also view our Full Beverage List

THANK YOU FOR DINING WITH US.

MENU

Entrées | Small Plates

House baked Cheesy Garlic Potato Bread | 15 (V)

Pan Seared Hokkaido Scallops w/cauliflower purée, crisp prosciutto, salsa verde E 26 (GF)

Cream of Asparagus soup w/ basil oil, parmesan and garlic croutons | 18 (V)

Salt 'n' Pepper Squid w/ soy sauce & lime aioli | 19 (DF | GF on request)

Duck Liver Parfait w/ plum & ginger chutney, orange gel, toasted hazelnut crumb, lavosh | 25

Ceviche w/ pickled rhubarb, red onion, fennel & orange | 25 (GF + DF)

Mains

Beef Wellington | 48
Prime NZ Beef w/ golden pastry, creamy silverbeet, potato mash, beetroot relish, jus

Fish of the Day (DF + GF)
Pan fried w/ pea & lemon risotto, parmesan & sauce vierge | 47

Bostock Chicken Ballotine (GF)
w/ halloumi, courgette, celeriac rosti, tarragon beurre blanc | 44

Grilled Goats Cheese Salad | 37 (V | GF)
w/ beetroot, rocket, pickled walnuts, cherry tomatoes, pear, aged balsamic & olive oil

Fish and Chips Beer Battered w/ lemon, green slaw, fries, tartare | 39 (DF)

Sides

Fries w/ tomato ketchup & aioli | 15 (V)

Rocket Salad w/ pear, parmesan & balsamic | 15 (V)

Bang Bang Cauliflower battered w/ spicy chilli seasoning, sriracha sauce | 15 (GF | V)

Sauteed Summer Green Vegetables w/ garlic & sesame | 15 (V)

Dessert

Fresh Summer Berries w/ meringue, strawberry sorbet, whipped cream | 22 (GF | DF on request)

Dubai Chocolate Delice Chocolate brownie layered w/ honey panna cotta, pistachio mousse, crisp filo | 22 (Nuts | GF on request)

Coconut Tapioca Pudding w/ lime curd, mango sorbet, meringue & coconut tuile, banana | 22 (GF + DF)

Affogato | Vanilla bean ice cream, espresso w/Tia Maria, Drambuie, Amaretto, Frangelico or Kahlua | 25

Espresso Martini | Vodka, Kahlua, Frangelico, espresso | 25

GF* – Prepared without gluten ingredients; however, we cannot guarantee the absence of gluten.

Menu subject to change without notice | One account per table | 2% cc surcharge applies | www.countyhotel.co.nz