



The Countryman

Sunday Menu

Linda, Darren and all the team welcome you to The Countryman.

Please note that not all ingredients are described on the menu so please advise your server of any food allergies, also please note all dishes are freshly prepared to order so please allow up to 30 minutes for just a main course.

Starters

Homemade Soup served with Warm Rustic Bread and Salted Butter	GFO V VGO	£ 7.50
Game Terrine with Pickled Vegetables, Red Onion Chutney & Croutes		£ 9.00
Tiger Prawn & Crayfish Cocktail with a Bloody Mary Mayonnaise, served with warm bread & butter	GFO	£10.00
Salad of whipped Goats Cheese, toasted Pine Nuts and Beetroot, finished with Sun Blushed Tomatoes and Basil Pesto	GF V	£ 9.00
To Share—Rustic Bread, Marinated Olives with Balsamic Vinegar, Olive Oil and Confit Garlic	GFO V	£ 7.50

Sunday Roasts

Choice of :	Rump of Beef	£18.50	Roast Shoulder of Pork	£18.50
	Roast Chicken Breast and Stuffing	£17.50	Homemade Nut Roast	V £16.50
	Mixed Roast —cant decide then have all 3 meats		£22.50	

Small portions and Children's Roasts available just ask your server

All served with Beef dripping Roast Potatoes, Mashed Potato, seasonal Vegetables, Yorkshire Pudding and Gravy GFO

Side Dishes:	Cauliflower Cheese	£3.50	Bowl of Beef Dripping Roast Spuds	£3.50
	Red Cabbage	£3.50		

Main Courses

Home Beer Battered Fish with triple cooked Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon	£16.50
Roasted Supreme of Guinea Fowl, braised Carraway Cabbage, Fondant Potato finished in a Red Wine & Wild Mushroom Jus	GF £26.00
Butter roasted Halibut Fillet, Potato & Cheese Gratin, sautéed Spinach, Samphire and finished with a warm Tartare Butter Sauce	GF £28.00
Slow cooked Lamb Shank on Sweet Potato Mash, with Sweet & Sour braised Red Cabbage, grilled Baby Leeks & Rosemary & Mint Jus	GF £25.00
Celeriac, Portabella Mushroom, Caramelised Onion and Thyme Suet Pudding, Rosti Potato, roasted Carrots & Herb Gravy	V £20.00
Countryman Pie served with creamy Mash and seasonal Greens—ask your server for todays choice	£17.50

Steaks & Grill

6oz Fillet	£34.50	10oz Sirloin	£29.50
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All Steaks served with Rosemary roasted Tomato, Grilled Flat Mushroom, Cup of Chips and Rocket and Parmesan Salad GF
Add a Steak Sauce for just £3.00 - Green Peppercorn and Brandy, Creamy Stilton, Creamy Wild Mushroom GF

Chargrilled 6oz Beef Burger topped with grilled Streaky Bacon, Mature Cheddar and fried Onions, served in a toasted Brioche Bun with Lettuce, Tomato, a side of chips, Red Slaw and House Burger Sauce	GFO £17.00
Southern Fried Chicken Fillet Burger topped with Lettuce and Garlic Mayonnaise served in a toasted Brioche Bun with a Cup of Chips and Red Slaw	£17.00



Sides

Red Slaw £1.50, Seasonal Greens, House Salad £3.00

Battered Onion Rings, Bowl of Chips, Bowl of Skinny Fries, Garlic Baguette, Cup of Sweet Potato Fries £4.00

Cheesy Garlic Baguette £4.50

Vegan Menu

Starters

Homemade Tomato & Basil Soup served with Warm Crusty Bread GFO £ 7.50

Rustic Bread with Balsamic Vinegar, Olive Oil and Confit Garlic for 1 GFO £ 6.50

Sweet Potato Falafels with Sweet Chilli Dip GF £ 7.50

Mains

Italian Gnocchi Dumplings in a Tomato & roasted Mediterranean Vegetable Sauce topped with Pangrattato GFO £16.00

Linguini of Wild Mushroom, roasted Celeriac and Spinach in a creamy White Wine Sauce £16.00

Moving Mountains Plant Based Burger served in a Brioche style bun topped with Vegan Applewood Cheddar, Lettuce & Tomato with chunky skin on Chips and a pot of Vegan Mayonnaise GFO £16.50

Red Thai Tofu Vegetable Curry served with Rice & Naan Bread £16.00

Desserts

Fruit Crumble with Vegan Vanilla Ice Cream GF £ 7.00

Vegan Sticky Toffee Pudding with Vegan Toffee Sauce and Vegan Vanilla Ice Cream GF £ 8.00

FORTHCOMING EVENTS

Charity Quiz Night

Monday 9th February

Light Supper served from 7.30pm, Quiz begins at 8pm

£12pp with £5pp going straight to our chosen charity of Harry's Pals

Booking essential as limited tables, group

Summer Fete

DATE TO BE CONFIRMED

Murder Mystery Evenings 2026

3 Course Meal followed by tea or coffee and an evening Entertainment provided by The Foul Players

Limited spaces so don't delay in reserving your table, a deposit of £30pp payable upon booking

From £65 pp

Saturday 7th March—**FULLY BOOKED**

Saturday 7th November—SPACES

Thursday 17th December—Xmas Party Evening
SPACES £75pp

Follow our Facebook and Instagram pages for updates on more exciting up-coming events in 2026

GFO - Gluten Free Option

GF - Gluten Free

V - Vegetarian

VG - Vegan

Please ask for our Vegetarian and Vegan Menu