

The Countryman

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.

Please ask to see our separate menu for Vegan Dishes

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I	Homemade Soup served with Warm Crusty Bread and Salted Butter GFO V	£ 7.00
l	Devon Crab and Avocado Cocktail with Chilli and Lime Mayonnaise & Brown Bread & Butter GFO	£ 8.50
l	Confit Duck Leg with Chutney, Micro Salad, pickled Cucumber and Croutes GFO	£ 8.00
	Sauteed Wild Mushrooms and Celeriac on a Puff Pastry Pillow, with a Rocket, Apple and Walnut Salad v	£ 7.50
	Sharing	
l	Rustic Bread, Marinated Olives with Balsamic Vinegar, Olive Oil and Confit Garlic GFO V	£ 7.50
l	Stone Baked Pizza Bread topped with Garlic Butter, Mozzarella and Basil Oil GFO V	£ 7.00
	Box baked Camembert topped with Garlic and Rosemary with Caramelised Onion Chutney and freshly toasted Baguette GFO V	£13.00
ı	Main Course	
l	Main Course	
	Home Beer Battered Cod Fillet with Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon	£16.00
	Home Beer Battered Cod Fillet with Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon Slow cooked Leg of Duck with Dauphinoise Potatoes, Winter Greens and Red Wine and Morello	£16.00 £19.00
	Home Beer Battered Cod Fillet with Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon	
	Home Beer Battered Cod Fillet with Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon Slow cooked Leg of Duck with Dauphinoise Potatoes, Winter Greens and Red Wine and Morello Cherry Jus GF	£19.00
	Home Beer Battered Cod Fillet with Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon Slow cooked Leg of Duck with Dauphinoise Potatoes, Winter Greens and Red Wine and Morello Cherry Jus GF Garlic and Chilli Chicken Balti with Rice, Naan Bread and Mango Chutney GFO	£19.00 £16.00
	Home Beer Battered Cod Fillet with Chips, Proper Mushy Peas, Homemade Tartare Sauce and Lemon Slow cooked Leg of Duck with Dauphinoise Potatoes, Winter Greens and Red Wine and Morello Cherry Jus GF Garlic and Chilli Chicken Balti with Rice, Naan Bread and Mango Chutney GFO Roasted Fillet of Sea Bass, Crab and Chervil Mash, Mussel and Clam Broth and Fine Beans GF Pork Belly with Parmesan Mash, Sauteed Savoy, Pancetta Lardons, Parsnip Crisps and Sticky Pork	£19.00 £16.00 £21.00

Steaks & Grill

Sauce finished with Vegetarian Parmesan v vgo

8oz Rump £18.50 **12oz Rib-Eye** £35.00 **7oz Fillet** £32.50

£16.00

£15.50

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 Roquefort, Red Wine & 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

Sides

Red Slaw £1.50, Battered Onion Rings, House Salad, Seasonal Greens, Bowl of Chips, Garlic Baguette all £3 each, Cup of Sweet Potato Fries £3.50 Cheese Garlic Baguette £4

Lunchtime Baguettes and Light Bites - available Tuesday—Saturday lunchtimes only

Baguettes served with either a Cup of Chips or Homemade Soup

	Hunters Chicken Baguette, BBQ Sauce, crispy Chicken and Bacon GFO	£	8.50
	Chargrilled Steak, Sauteed Onions and Horseradish GFO	£	8.50
	Brie, Bacon and Cranberry Sauce GFO	£	8.00
	Cheddar Cheese Salad with Lettuce and Tomato GFO V	£	7.50
	Fish Finger Baguette with Mixed Leaves & Tartar Sauce	£	8.00
	Home Honey Roasted Smoked Ham served with two Fried Eggs, Chips and Rocket Salad GF Hunters Chicken, butterflied Chicken Breast topped with Bacon, BBQ Sauce and Melted	F £	11.00
	Cheese with Chips & Salad GF	£	15.00
	Mini Fish and Chips served with Mushy Peas	£	10.00
	Scampi served with Chips, Peas and Tartare Sauce	£	10.50
	Chicken Tikka Masala, Rice & Poppadom	£	15.00
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FORTHCOMING EVENTS

Christmas Eve Spice Night

3 Course Curry Buffet Dinner £35pp - Book early to avoid disappointment

Christmas Festive Menu

Available from 1st—23rd December

Tuesday—Friday lunch and dinners and Saturday lunches only

£28pp for 2 Course and £33pp for 3 Course

A £10 per person deposit is required upon booking and a pre-order received a minimum of 5 days before your event This is a pre-booked pre-ordered menu only please speak to a member of the waiting team for more information

New Years Eve Party Evening

Arrival Drink, 3 Course Meal and live Music from the Dan Hughes Duo seeing us into 2024 £55pp this is pre-booked event only so don't miss out reserve your tables now with a deposit of £20pp Carriages at 1am

FULLY BOOKED

Follow our Facebook and Instagram pages for updates on more exciting upcoming Events in 2024

CHRISTMAS AND NEW YEAR OPENING HOURS

RESTAURANT

1st—23rd	12pm—2pm 6pm—9pm	12pm—3pm - 6pm-10.30pm
Sunday 24th December	12pm—2pm - 5pm—8pm - Curry Buffet	12pm—10.00pm
CHRISTMAS DAY	FULLY BOOKED	12pm— 2pm
BOXING DAY	12pm—2.15pm	12pm—3.30pm
Wednesday 27th December	12pm—2pm - 6pm - 9pm	12pm-3pm - 6pm - 10.30pm
Thursday 28th December	12pm—2pm - 6pm - 9pm	12pm-3pm - 6pm - 10.30pm
Friday 29th December	12pm—2pm - 6pm - 9pm	12pm—3pm - 5pm - 11.00pm
Saturday 30th December	12pm—2pm - 6pm - 9pm	12pm—3pm - 5.30pm - 11.00pm
Sunday 31st December	12pm—2.30pm - FULLY BOOKED	12pm—3.30pm - 6pm—1am
Monday 1st January	12pm—2pm - CLOSED	12pm— 4pm - CLOSED

We are then taking our annual break and will be closed until Wednesday 17th January at 12pm

GFO - Gluten Free Option

GF - Gluten Free

V - Vegetarian

BAR

Please ask for our Vegetarian and Vegan Menu