

Countryman Menu

Starters & Light Bites

Leek & Potato Soup (V) <i>With warm crusty bread</i>	£6	Tomato & Mozzarella (V) (GF) <i>With Nutbourne Tomatoes and a wild garlic pesto</i>	£7
Mini Crab Cakes <i>With a wasabi mayonnaise</i>	£8	Crispy Shredded Chilli Beef (GF) <i>Topped with toasted sesame seeds</i>	£7
Garlic Bread <i>Add cheese for £1</i>	£3	Locally Grown Asparagus (GF)(V) <i>With a poached egg and hollandaise sauce</i>	£7

Gluten free bread option available on all starters

Countryman Main Course

Pan Seared Venison Loin (GF) <i>Served on a mushroom risotto with a thyme Jus</i>	£16
Crispy Chilli Tofu (V)(VG) (GF) <i>With stir-fried vegetables and crispy rice noodles</i>	£12
Slow Roast Pork Belly (GF) <i>With crispy crackling, stilton bubble & squeak, Jus and a spiced apple chutney</i>	£16
Pulled Pork & Apple Pie <i>In shortcrust pastry with mash and seasonable vegetables</i>	£14
Beer Battered Fish & Chips <i>Local white fish from Newhaven & Shoreham Served with mushy peas & tartar sauce</i>	£14
Hutchings Rib Eye Steak (225g) (GF) <i>Locally reared beef from S.K. Hutchings, Served with a choice of chips or mash with roasted vine tomatoes, mushroom</i>	£25
Steak Sauces available: Horseradish and chive butter, pepper sauce, red wine sauce	£2
Buttermilk Chicken Burger <i>On a sour dough bun with chilli jam, and salad, served with chips and homemade coleslaw</i>	£14
Beef Burger <i>On a sour dough bun with salad, bacon, cheese, and relish, served with chips and homemade coleslaw</i>	£14
Green Thai Fish Curry <i>Cod, Salmon and prawns, served with jasmine rice and prawn crackers</i>	£15
Chilli Nachos <i>With cheese, guacamole, salsa, sour cream and jalapenos</i>	£7/£12



Brunch on Bread

£9 (with chips £11)

Cheddar & Chutney Ciabatta

Prawn & Marie Rose Sauce Ciabatta

Home Cooked Ham & Mustard Ciabatta

Sussex Pastrami, Dijon Mustard & Gherkin Ciabatta

Battered Fish Bap

Filled with Mushy peas, tartare sauce and lettuce

Cajun Chicken Wrap

Filled with homemade coleslaw

Traditional Ploughman's £10

With home cooked ham, cheddar, pickles, apple, chutney, and crusty bread

Desserts

Triple Chocolate Brownie (GF) £6

With chocolate sauce and clotted cream

Banana Sticky Toffee Pudding £7

With toffee sauce and ice cream

Eton Mess (GF) £6

Chantilly cream, fresh strawberries and meringue

Lemon Posset (GF) £6

With a Sussex honey biscuit

Downsview Farmhouse (GF)

Dairy Ice Cream per scoop £2.50

Made by Downsview Farm near Ringmer ...

Please ask for today's flavours

Cheese Board (GF) £9

Selection of cheeses.

Served with apple, celery, oatcakes & chutney

Beverages

Fresh Ground Coffee £2.25

Espresso £2.50

Cappuccino £2.75

Herb Tea £2.25

Liqueur Coffee £6.50

Breakfast Tea £1.95

All ingredients that are in use in the kitchen are not necessarily listed on our menus.

If you have an allergy please ask a member of staff for advice.

Most of our food may contain traces of nuts.

Prices include VAT

Service not included.

