



The Countryman

MENU



Our Daily Menu & Specials Board

Our daily menus are designed to cater to a wide range of tastes, offering dishes that beautifully blend both traditional and modern flavours. We take pride in using high-quality, locally sourced ingredients, ensuring every meal highlights the best of British cuisine while incorporating subtle inspirations from international culinary traditions. Whether you are in the mood for a hearty dish or something lighter, you will discover numerous options to satisfy your appetite.

Our menu is a celebration of traditional favourites alongside innovative new dishes. Enjoy time-honoured offerings such as succulent roast meats served on Sundays or traditional fish and chips a firm favourite with our regulars.

For those who appreciate comfort food, our British classics are sure to delight. Seafood enthusiasts will appreciate our ever-changing fish board, featuring a seasonal selection sourced directly from Brighton fish market such as:

Plaice, Lemon Sole, Skate Wing, Brill, Cod, Mussels, Squid, Gurnard etc:

We are committed to using fresh, seasonal ingredients sourced in small batches from trusted local suppliers. This approach not only ensures exceptional quality but also supports our local community. By making slight adjustments to our menu daily, we guarantee that each dish showcases the freshest produce available.

This is a sample selection of recent dishes. **Menu changes daily.**

Starters range from £8 - £10

Main Courses range from £16 - £28

Desserts range from £6 - £10



Lighter Bites

Halloumi, Roasted Pepper & Chilli Jam Ciabatta (V)
Sussex Charmer Cheddar & Pickle Ciabatta
Pastrami, Swiss Cheese & Gherkin Multigrain Bloomer
Coronation Chicken Wrap
Ham & Mustard White Sourdough
BLT White Sourdough
Battered Fish Bap & Tartar Sauce
Falafel & Mint Yogurt Pitta(V)



Countryman Ploughman's

With Honey Glazed Gammon, pork pie, Cheddar, pickles, apple, chutney, piccalilli and crusty bread

Home Cooked Ham, Egg & Chips (GF)

Scampi, Chips & Peas

3 Egg Omelette With Chips & Salad (GF)

(Choice of Ham & Cheese or Mushroom & Cheese (V))

Desserts

Banoffee Pie (GF)

With a GF Horsham biscuit base

Gin & Tonic Cheesecake

With double cream (GF)

Local Farmhouse

Dairy Ice Cream

Rum & Raisin, Honeycomb, Vanilla

Sorbet: Mango (VG)

Warm Chocolate Brownie (GF)

Topped with clotted cream

Steamed Treacle Sponge

with custard

Cheese Board

Selection of 4 cheeses.

Served with apple, celery, crackers & quince jelly

Beverages

Fresh Ground Coffee

Cappuccino / Latte

Liqueur Coffee

Espresso

Herb Tea

Breakfast Tea

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.



Countryman Menu



Starters & Light Bites

Soup of the Day

Served with warm crusty bread

Honey Roasted Figs (GF)

Topped with crumbled goats cheese

Garlic Bread

Add cheese £1

Warm Bread & Olives

With Balsamic & Oil

Creamy Garlic Mushrooms

mix of exotic mushroom on a sourdough crouton

Charcuterie Tapas Board

selection of cold meats with olives & rustic bread

Crispy Shredded Chilli Pork (GF)

Served on a warm rice noodle salad

Selsey Crab Cocktail

with lime mayonnaise served with crusty bread

(Gluten Free Bread Available)

Countryman Main Course

Pie of The Day (See Blackboard)

In Shortcrust Pastry, Served with mashed potato and mixed vegetables

Beer Battered Fish & Chips

Local white fish from Newhaven & Shoreham

Served with garden peas & tartar sauce

Classic Beefburger

In a sourdough bun, cheddar cheese cheese, salad & tomato salsa

Served with Chips & Coleslaw

Slow Cooked Pork Belly (GF)

Served with bubble & squeak, jus & apple sauce

Hutchings Ribeye Steak (225g) (GF)

Served with tomatoes, mushroom, chips or mash

Sauces; Peppercorn, Cajun Garlic Butter or Blue Cheese Sauce

Add Onion Rings

Bacon & Onion Roly Poly Pudding

Classic suet pudding served with onion sauce, champ potato & green beans

Sweet & Sour Chicken (GF)

Served with jasmine rice & prawn crackers

Vegan Tofu Option Available (Vg)

Thai Venison Massaman Curry (GF)

Topped with chopped peanuts, served with jasmine rice & prawn crackers

Lentil & Chickpea Bolognese (V) (GF)

With spaghetti & green salad