

Countryman Inn Menu

Starters

Fresh Homemade Soup of the day
with a warm crusty roll £5.45

Breaded Mushrooms served with
garlic mayo £5.95

West Country breaded crab cakes
served with a sweet chilli dip £6.45

Prawn Cocktail served with brown
bread £6.45

Camembert & Brie - Battered & deep-
fried wedges of cheese, red currant
jelly £6.45

Fish

Salmon Steak on a bed of sauté
potatoes drizzled with lemon and
parsley butter served with
peas £12.95

Classic Breaded whole tail Scampi
with chips and peas £11.95

Beer battered haddock fillet with
chips, garden peas £10.45

Vegetarian

Homemade Vegetable Lasagne
mixed Mediterranean vegetables
cooked in a tomato ragu, layered
with lasagne & béchamel topped
with cheese, served with chips or
garlic bread £9.95

Woodland mushroom, cranberry &
brie wellington wrapped in a golden
pastry served with new potatoes
and vegetables £10.95

Homemade Vegetable Madras
Curry served on a bed of aromatic
rice, poppadum & mango
chutney £9.95

Evening Menu

Mains & Grills

16oz T-bone steak with
mushrooms, grilled tomato, onion
rings, peas & chips £22.45

The Countryman Grill – 4oz Rump
Steak, 4oz gammon steak, sausage,
pork steak, lamb chop, tomato,
mushrooms, onion rings, peas, egg
& chips £21.45

16oz Rump Steak with mushrooms,
grilled tomatoes onion rings, chips
& peas £19.95

10oz Sirloin Steak with mushrooms,
grilled tomato, onion rings, chips,
peas £16.95

8oz Rump Steak with mushrooms,
grilled tomatoes onion rings, chips,
peas £13.95

10oz D-cut gammon steak topped
with pineapple, fried egg, with chips
& peas £13.45

Braised Lamb shank with a mint
gravy on a bed of creamy mash
potato & a selection of fresh
vegetables £13.95

Chicken Breast stuffed with brie,
wrapped in bacon with white wine
& garlic sauce, with chips &
peas £13.95

Slow Roasted Belly Pork with cider
sauce served with vegetables,
creamy mash and black
pudding £13.45

Half Chicken, with chips, sauté
mushrooms & peas £12.45

Homemade Madras Curry. Beef or
chicken served on a bed of aromatic
rice with poppadum and mango
chutney £9.95

Homemade Steak and Ale Pie.
Slowly stewed beef steak cooked in
a Cornish Ale, with vegetables and a
choice of potatoes £9.95

Homemade Beef Lasagne,
Bolognese layered with lasagne
& béchamel topped with cheese,
serve with chips or garlic bread
£9.95

Home cooked Cornish Ham with
2 eggs & chips £9.95

Trio of sausages, served on a bed
of creamy mash with vegetables
and onion gravy £9.95

Homemade Chilli con Carne –
Medium to hot, served on a bed
of aromatic rice £9.95

Ploughman's (served with pickles
and a fresh baguette white or brown)

Mixed Cheeses £9.95
Stilton £9.95 Brie £9.45
Beef £9.45 Ham £9.45
Mature cheddar cheese £8.95

Children's Menu

4oz rump with all the
goodies £7.25

Battered Chicken breast bites
with chips £5.45

Wholetail Scampi and chips £5.45
Spaghetti Bolognese £5.45

Cottage Pie and a trio
of veg £5.45

Sausage and mash £5.25

Side Orders

Chips £2.95

Cheesy Chips £3.55

Diane Sauce £3.25

Pepper Sauce £3.25

Garlic Bread £3.25

Cheesy Garlic Bread £3.75

Onion Rings £3.25

Peas £0.95

Other Vegetables £1.10

Burgers

Chicken New Yorker - Chicken breast, cheese, bacon & bbq sauce served with onion rings & chips £11.95

The Big One - 2 x 6oz burgers, 3 rashers bacon topped with cheese served with chips £10.75

Cajun Chicken Breast Burger in a seeded bap £7.25
with chips £9.25

Homemade 6oz Beef Burger with cheese & bacon in a seeded bap £7.25
with chips £9.25

Homemade 6oz Beef Burger in a seeded bap £5.25
with chips £7.75

You should always advise a member of staff of any special dietary requirements, including intolerances and allergies. Where possible, our staff will advise you on alternative dishes.

Desserts

Extra clotted cream 95p

Extra ice cream 95p

(All desserts are priced at £5.45)

Homemade Bread & Butter Pudding with custard

Homemade Fruit Crumble with clotted cream or custard

Apple Pie with clotted cream or custard

Luxury Chocolate Fudge Cake – Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge

Lemon Meringue Pie – A shortcrust pastry case with tangy lemon filling, topped with meringue

Homemade Mint Aero Cheesecake on a biscuit base drizzled with chocolate sauce, topped with whipped cream

Raspberry Meringue Nest – meringue base, topped with raspberries, ice cream, whipped cream & wafer

Chocolate, strawberry or toffee ice cream sundae topped with whipped cream, wafers and flake

Banana Split with vanilla ice cream, cream, wafer and a '99' Flake

Toffee Crunch Pie with Dime Bars – Chocolate flavoured pastry case with caramel & chocolate pieces, toffee mousse, chocolate honeycomb pieces & chocolate fudge

Sponge Pudding – choice of Rich Chocolate, Sticky Toffee or Syrup served with clotted cream or custard

Wine by the glass

HOUSE WINE

£3.50 (175ml) / £5.00 (250ml)

HOUSE SAUVIGNON BLANC 12%

HOUSE CHARDONNAY 12.5%

HOUSE MERLOT 13%

BLACK LABEL MCGUIGAN

MERLOT 12.5%
175ml £4.00 / 250 ml £5.60

SHIRAZ 12%
175ml £4.00 / 250 ml £5.60

RED 12.5%
175ml £4.00 / 250 ml £5.60

PINOT GRIGIO, SCENIC RIDGE 12%
175ml £3.70 / 250 ml £5.20

White Zinfandel Echo Falls 10%
175ml £3.70 / 250 ml £5.30

SPRITZERS (Large 175ml)

HOUSE	PINOT/ROSE
£4.00	£4.20

Please ask for the wine menu for the full list of wines we have available by the bottle.