

The Country Girl

Spring – Summer Menu - 2010

Soups & Bread

Potato & Rocket with Cheddar - £4.50
Mushroom Soup with Truffle Oil - £4.50
Basket of Bread - £2.00
Cheddar & Garlic Toasted 'Wedge' - £ 3.00

To Start (all £5.00)

Seared Black Pudding, Free-Range Poached Egg, Roast Tomato, Herb Hollandaise
'Mushroom Rarebit', Creamed Mushrooms, Worcestershire Sauce, Cheddar, Toast
Pan-Seared Pigeon Breast, Celeriac Puree, Crisp Bacon, Shallot Vinaigrette
Scottish Smoked Salmon, Dill Crème Fraiche, Charred Lemon, Tossed leaves
Buffalo Mozzarella, Tomato, Torn Basil, Cracked Pepper, Olive Oil

To Share (all £9.00)

'Fish' -A selection from Today's Blackboard, served with Charred Lemon, Tartare Sauce, Tapenade, Potato
Salad, Leaves
'Cheese' - Whole Baked Camembert, with a Rustic Cut Loaf, Green Salad
'Antipasti' - Sliced Cured Meats, Olives, Hummus, Roast Pepper, Rustic Cut Loaf

Salads (£5.50 to start / £10.50 main)

Artichoke, Stilton, Prosciutto, Crisp Leaves, Honey Dressing
'Classic Chicken Caesar' - Chicken, Parmesan, Cos Lettuce, Garlic Croutons, Anchovies
'Crispy-Fried Duck Salad' – Sliced Duck Breast, Shredded Carrot & Mooli, Dressed Leaves, Plum Coulis

Our Main Courses

Roast Vegetable Filo Mille Feuille, Pesto Polenta, Tomato Fondue £10.00
Wild Mushroom & Smoked Bacon Linguine with white wine and cream, Rocket & Parmesan £10.00
Pan-Roast Breast of Chicken, Fondant Potato, Wilted Baby Spinach, Tarragon Butter £10.50
'Sharps Doom Bar' Steak Pie, Horseradish Mash, Roast Red Onion, Ale Gravy £11.00
Roast Rump of Spring Lamb, (served pink), Seared Asparagus, Champ Mash, Redcurrant Gravy £13.50
8oz 'Aubrey Allen' Sirloin Steak, 'Our Chips', Roast Tomato, Blue Cheese Butter £15.00

'Sides' (all £2.50)

'Our Chips'
Green Salad
Caesar
Mash

Young Appetites (all £5.00)

4oz Burger, with mayonnaise, Cheese and 'Our Chips'
Herb & Tomato Penne, topped with Cheddar
Battered Chunk of Fish, Mash & Peas
Pork Sausages, Mash & Gravy

To Finish (all £5.50)

'Eton Mess'
Warm Chocolate Brownie, Vanilla Ice Cream, Mint Syrup
Lemon & Blackberry Tart, with Raspberry Coulis and Crème Fraiche
Stack of 'Strawberry' – Strawberries, Strawberry Chantilly Cream, Shortbreads

House-Made Ice Creams and Sorbets - £4.00

'Anstey's of Worcester Cheeseboard' with crackers, apple and pear chutney - £7.00

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Wine List

WHITE WINES

	175ml	Bottle
1. San Raphael, Sauvignon Blanc , Chile	£3.50	£14.50
2. La Rocca, Pinot Grigio , Italy	£3.50	£14.50
3. Boars Kloof, Chenin Blanc , South Africa	£3.50	£14.50
4. Saam Mountain, Chenin Blanc , South Africa Stick your nose in here, its like a jungle, pear, peaches and guava, Such a great finish to this wine.		£16.50
5. St Hallett, Poacher's Blend, Semillon, Sauvignon , Barossa Valley, Australia. Fresh and distinctive, will be simply superb with any fish on our specials		£17.00
6. Riva Leone, Gavi, Piemonte , Italy The Cortese grape, lemony and bright, just one bottle will never be enough of this great Gavi		£18.00
7. Mad Fish, Unwooded Chardonnay , W Australia (Landlord Chris' Top White) Appealing 'if boozy' aperitif. An ideal choice with any veggie or pork dish		£18.50
8. Trivento, Viognier , France Peachier in the mouth and on the nose than your average peach		£18.50
9. Knappstein, Riesling , Clare Valley, Australia Lemons and limes aplenty, ideal with the rissotto or chicken.		£18.50
10. Le Rime, Pinot Grigio Chardonnay , Italy The crispness of the Pinot and roundness of the Chardonnay make for the perfect summer tipple		£18.50
11. Spy Valley, Sauvignon Blanc , Marlborough New Zealand A class act, as good as Cloudy Bay without the hefty price tag		£22.00
12. A20 Albarino , Albarino, Spain Angela Martin creates a tongue tickling wine full of apricot, mineral and spice.		£24.00
13. La Cote Blanche , Sancerre, France A fantastic family owned vineyard gives a simple, yet amazing Sancerre, goes great with any fish on the menu.		£24.00
14. Chablis Coquille , Chablis, France A classic Chablis with peaches and grapefruit in your mouth and ripeness on your nose.		£24.00

ROSE WINES

Lamberti, Pinot Grigio Blush , Italy	£3.50	£14.50
Rose De Tourelles , Bordeaux, France A Chateau-Pichon Longvuelle Baron Rose, award winning. Drink this dry rose or I will		£18.50

RED WINES

	175ml	Bottle
1. San Raphael, Merlot , Chile	£3.50	£14.50
2. La Rocca, Cabernet Sauvignon , Italy	£3.50	£14.50
3. Boars Kloof, Shiraz , South Africa	£3.50	£14.50
4. Saam Mountain, Pinotage , South Africa Juicy plum and blackberries, a good example of this South African grape		£16.50
5. Saam Mountain, Carbernet Sauvignon , South Africa Everything you would expect from a Cabernet, blackberries and plums galore		£16.50
6. St Hallett, Gamekeeper's Reserve, Shiraz Blend , Barossa Valley, Australia Soft and juicy, a Barossa valley Shiraz blend that does not disappoint		£17.00
7. Tarquino, Malbec , Argentina 'The cow', a great example of a Malbec, Soft and spicy to the end of the bottle		£18.00
8. Villa Dei Fiori, Montepulciano , Italy Great with pastas and liver dishes, this long grape will last long in the memory.		£16.50
9. Delicato Family Vineyards, Old Vine Zinfandel , California, USA American Winery of the year 2007, this wine showcases the Delicato family talents and experience.		£17.00
10. Dinastia Vivanco, Rioja Crianza , Spain A superb modern winery, Vivanco are moving Rioja's to the next level.		£19.00
11. Chateau De Malleret, Cru Bourgeois Haut Medoc , Bordeaux, France A great example to rival any other claret around		£19.00
12. Spy Valley, Pinot Noir , Marlborough, New Zealand (Bar Manager Pat's Top Red) Chocolate and smooth. Ant MacKenzie has produced another stunner.		£22.00
13. Chateauneuf du Pape, Chateau St Jean , France Almost entirely Grenache, certified organic, 18 months of aging leaves a great wine with any meat.		£28.00

BUBBLY

Thomas Mitchell NV Brut Great Bubbly, make up a reason to celebrate and drink this one.		£19.50
Prosecco, Rose Strawberries and Cream explode everywhere		£20.00
Mumm, Cordon Rouge, Champagne A perfect champagne for any celebration.		£32.00