

The DURHAM



The Country Inn on Your Doorstep

Thursday A La Carte Menu &

Thursday night is steak night...

Two rump steaks & a bottle of house wine for just 29.50

You can up-grade your steak or your wine and just pay the difference

Where we state (G.F) it means the dish can be adapted to suit gluten free so please specify if this is your preference when placing your order

For the table

Warm rustic ciabatta loaf with salted butter, olive oil & balsamic vinegar for two...3.00

Marinated mixed olives & feta cheese (G.F)...3.00,

Starters

Soup of the day served with chunky bread & butter (v,gf). 4.90

Prawn & crayfish cocktail, served with a bread roll & butter (gf). 7.50

Duck liver & Tia Maria pate with caramelised fig & onion chutney, served with melba toast (gf) 7.50

Halloumi batons, deep fried with homemade chipotle aioli (v,gf). 5.90

Garlic balsamic sautéed mushrooms served on ciabatta toast with dressed rocket and shaved parmesan 5.50

You can double your starter size and add potatoes & vegetables or salad as an alternative main course

Before ordering please speak to one of our staff if you have a Food Allergy or Intolerance.

Main courses: All served with seasonal vegetables where appropriate

Vegetarian.... 12.95

Lentil and walnut loaf with new potatoes, green veg medley and veggie gravy (vegan,gf)

From the sea....

Battered cod and chunky chips with a homemade tartar sauce 11.95

Sea bass fillet pan fried & served on a bed of parsley mash with a lemon butter sauce and asparagus and green bean medley (gf). 16.50

From the field....

Beef Bourguignon, lean chunks of beef, mushrooms, carrots & baby onions, slow cooked until tender in a rich gravy of red wine & herbs served with mashed potato 13.90

Homemade Steak & Abbott ale pie, water pastry top and bottom, a choice of potato & a jug of gravy 12.90

From the coop.... (not the Co.Op!)

Duck a'l orange, roasted duck breast with a sweet & tangy orange sauce, dauphinoise potatoes 18.50

Italian chicken, crumbed chicken breast stuffed with spinach and ricotta with a chilli, tomato and pepper sauce on a bed of penne pasta topped with parmesan shavings 14.50

From the Grill (ALL Gluten Free)

All our steaks are either Hereford or Angus beef, home reared at a local family run farm, where they are dry hung in their own cold rooms for between 28 and 35 days to ensure tenderness

8oz fillet, the leanest and most tender 24.90

4oz fillet, for the lighter appetite 15.90

7oz rump, a very tasty steak 14.90

8oz sirloin, tender & with its own unique flavour 16.90

10oz flat iron steak, marbled, juicy & very tasty, an alternative to rib eye 18.90

All served with French fries or triple cooked beef dripping chunky chips, fried onion flower & roasted cherry tomatoes or peas with salad garnish. Choose from the following sauces to accompany your grill:

Stilton, Creamy garlic mushroom, Peppercorn, All 2.50 Sides All 2.50

French Fries, Chunky Chips, Garlic Ciabatta bread, Crisp Side Salad, vegetable medley