

The Village Pub

Starters

Crushed Broad Beans, English
Feta, Toast
Trout, Cucumber, Cider
Dressing

Venison Carpaccio

Chilled Beetroot Soup,
Horseradish

Asparagus, Herb Mayo

Smoked Mackerel, Sourdough

Devilled Eggs

Bread & Butter

8oz Bavette
11 10oz Sirloin
32oz Tomahawk

12

14

7

11

12

7

2

17

Steak -

All Served with Chips, Salad
Peppercorn Sauce or Herb Salsa

23

42

120

Mains

Smoked Haddock Fishcake, Tartare Sauce

24

Bitter Leaf Salad, Goats Curd, Walnut

14

Heirloom Tomato Tart, Red Onion

16

Pub Snacks

Jesse Smith's
Pork Pie

5.5

Crispy Potatoes &
Garlic Dip

5

Gentleman's
Relish on Toast

5

Chipolatas
& Mustard

4.5

Cockles & Vinegar

5

Sides

Peas & Beans

5

Green Salad

5

New Potatoes

5

Chips

5

Puddings

Sticky Toffee Pudding

9

Strawberry Tart

9

Summer Fruit Eton Mess

8

Eccles Cake & Cheese

13

*After extensive tastings we have
chosen our two favourite cheeses,
Oxford Blue & Smarts Double
Gloucester to sit alongside a
freshly baked Eccles Cake.*

Village Pub Ploughman's

Smarts Double Gloucester,
Smoked Ham, Pork Pie, White
Bloomer, Pickled Onion,
Chutney

The Village Pub

On Draught

LOL Light Lager 4%	5.8
Guinness 4.2%	6.2
Deya Steady Rolling Man IPA 5.2%	6.2
Severn Medium Cider 5.4%	5.8

Bottled

Hawkstone Lager 4.8%	6
Severn Sparkling Perry 5.4%	5.9
Lucky Saint Pilsner 0.5%	5
Guinness 0.0%	5

Gravity Fed Ales

Tom Long, Stroud Brewery 3.8%	4.9
Wiltshire Gold, Arkell's Brewery 3.7%	4.9

To Finish

Taylor's Quinta de Vargellas 2015 20.5%	8.8
Triana Pedro Ximenez Sherry 15%	7.2
La Vieille Prune 42%	10
Recioto della Valpolicella, 'Tesaura', Vapantena, Veneto 2020	7
Sauternes, Chateau Laville, Bordeaux 2018	9

Softs

Coke	3.75
Diet Coke	3.75
Luscombe Lemonade	4
Fever Tree Tonics	3.75
Eager Juices	4
Bottlegreen Apple Presse	4
Bottlegreen Elderflower Presse	4
Pip Organic Cloudy Apple Carton	3
Pip Organic Strawberry & Blackcurrant Carton	3