

The Village Pub

Starters

Wiltshire Gold Welsh Rarebit	10
Trout, Cucumber & Cider Dressing	12
Chilled Beetroot Soup	7
Asparagus, Hazelnuts, Vinaigrette	8
Venison Carpaccio	14
Smoked Mackerel, Horseradish	12
Devilled Eggs	7

Bread & Butter

Village Pub Ploughman's

Smarts Double Gloucester, Smoked Ham, Pork Pie, White Bloomer, Pickled Onion, Chutney	17
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Roasts All served with classic trimmings

Sirloin, Horseradish	22
Pork Collar, Apple Sauce	20
Squash Bake, Breadcrumbs	18
Mains	
Ray Wing, Caper Butter	22
Garden Chicory Salad, Goats Curd, Walnut	14
Garden Spinach, Walnut, Ricotta Tart	16

Pub Snacks

Jesse Smith's Pork Pie	5.5	Crispy Potatoes & Garlic Dip	5
Anchovies on Toast	5	Chipolatas & Mustard	4.5
Pork Scratchings	4	Cockles & Vinegar	5

Sides

Peas & Beans	5
Green Salad	4.5
Red Cabbage	5
Chips	5

Puddings

Sticky Toffee Pudding	8
Chocolate Espresso Mousse	8
Apple & Sultana Crumble, Ice Cream	8
Eccles Cake & Cheese	12

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

The Village Pub

On Draught

IOL Light Lager 4%	5.8
Guinness 4.2%	6.1
Deya Steady Rolling Man IPA 5.2%	6.2
Severn Medium Cider 5.4%	5.8

Bottled

Severn Sparkling Perry 5.4%	5.9
Lucky Saint Pilsner 0.5%	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