

The Village Pub

Pub Snacks

Crackling & Burnt Apple Sauce	5
Chipolatas & Brown Sauce	6
Smoked Halloumi & Chilli Jam	6
Mixed Pickles	4
Pork Pie & Colman's	6
Bread & Smoked Butter	5

Starters

Monkfish Scampi & Tartare Sauce	13
Ham Hock Terrine, Toast & Piccalilli	12
Chicory, Walnut & Blue Cheese Salad	10.5
Soup of the Day	8
Devilled Hen's Eggs, Salad, Herb Dressing	8

Pub Classics

Honey & Mustard Glazed Ham Hock To Share, Duck Eggs & Chips	45
Chicken, Leek & Tarragon Pie	24
Cumberland Sausage Wheel, Mash & Onion Gravy	19.5
New Season Lamb Stew	24

Grilled

Cooked on the grill for a rich, caramelised flavour & served with a Parsley & Shallot Salad

Cider Brined Pork Cutlet	24
Calves Liver & Bacon	19.5
Cod Wrapped with Chard & Dill	22
Lamb Chops	28
Beef Fillet	32

Smoked

Smoked in-house over a blend of wood chips

Smoked Chicken, Tomato & Roast Pepper Salad	20
Smoked Haddock Fishcake & Parsley Sauce	19
Bubble & Squeak, Poached Egg & Smoked Hollandaise	18
Char-Grilled Courgette, Minted Vegan Yoghurt, Hazlenut & Herb Dressing	18

Sides

Chips	6
Seasonal Greens & Garlic Butter	6
Smoked Garlic Potatoes	6
Colcannon Mash	6
Carraway Roast Carrots	6
Peas, Broad Beans & Mint	6

Sauces

Smoked Hollandaise	2.5
Creamy Peppercorn Sauce	2.5
Smoked Chilli Chimichurri	2.5

Desserts

Sticky Toffee Pudding, Clotted Cream	7.5
72% Chocolate Tart, Coffee Ice Cream	9
Knickerbocker Glory with All the Trimmings	8.5

Rhubarb & Apple Crumble, Bird's Custard	7.5
Lemon Posset & Strawberries	7
Soft, Hard & Blue cheese, Chutney & Crackers	12.5

Our kitchen is always full of fresh, seasonal ingredients being prepped and cooked, so we can't guarantee any dish is completely allergen-free. We'll always check in, but please do let us know if there's anything we should be aware of - or if you'd like to see allergen or calorie information for any of our dishes or drinks. We add a discretionary 12.5% service charge to your bill. If something wasn't quite right, don't pay it - but do tell us so we can make it better next time.

The Village Pub

Ales, Beers, Ciders

Tom Long, Stroud Brewery 3.8%	5.1
Gloucester Gold, Gloucester Brewery 3.9%	5.1
LOL Light Lager 4%	5.9
Guinness 4.2%	6.9
DEYA Steady Rolling Man IPA 5.2%	6.2
Severn Medium Cider 5.4%	5.9

Bottles

Hawkstone Lager 4.8%	6
Severn Sparkling Perry 5.4%	6.5
Lucky Saint Pilsner 0.5%	5.5
Guinness 0.0%	5.5
Wild & Free Cider 0.0%	5.5

Aperitif

Prosecco La Pianure 11%	9.5
Reverend Hubert 20.1%	5.5
Campari 25%	5
Tio Pepe Palomino 15%	6.5
Manzanilla, La Gitana 15%	5.8

Gin

Sapling 40%	5
Cotswolds Dry 46%	5.5
Cotswolds Hedgerow 40.6%	5.5
Chase Apple & Rhubarb 40%	5.5
Tanqueray 41.3%	5.5
Hendricks 41.1%	5.5
Pentire 0.0%	4.5

Rum

DropWorks Clear 45%	5
Morvenna Spiced 40%	5
El Dorado 15yr 43%	6
Aluna Coconut 4.5%	4.5

Agave

Tapatio Blanco 40%	5.5
Tapatio Anejo 38%	6.5
Don Julio Anejo 38%	7.5
Banhez Mezcal 42%	6

Vodka

Sapling 40%	5
Black Cow 40%	5.5

Classic Cocktails

Old Fashioned	12
Negroni	12
Aperol Spritz	12
Bloody Mary	12

Free Spirited

Bottled Coke/ Diet Coke	4.30
Eager Juices	4
Marna Peach Iced Tea	5.5
Luscombe Sicilian Lemonade	4.7
Bottle Green Elderflower Presse	4.5
Bottle Green Apple Presse	4.5
PIP Organic Cartons	3.5

Whisk(e)y

Cotswolds Signature 46%	6.8
Johnnie Walker Black Label 40%	5.5
Lagavulin 16yr 43%	13
Famous Grouse 40%	5
Glenmorangie 12yr 40%	6
Woodford Reserve 43.2%	7
Makers Mark 45%	6
Jameson 40%	5

Brandy

Maxime Trijol Cognac 40%	6
La Vieille Prune 42%	10
Baron De Sigognac Armagnac 40%	6
Somerset Cider Brandy 10yr 42%	7

Digestif

Cotswold Cream 17%	4
Tosolini Limoncello 30%	5
Saliza Amaretto 28%	4.5

Port & Sweet

Taylor 10 Tawny 20.5%	11
Sauternes, Chateau Laville, 2018	9
La Gitana Pedro Ximenez 15%	7.2
Recioto della Valpolicella	7

Hot Drinks

Tea	3.5
Coffee	4