

The Village Pub

Starters

Deville Welsh Rarebit	9
Trout, Cucumber & Lemon Dressing	12
Mulligatawny Soup, Bloomer	7
Beetroot, Seeds & Yoghurt Dressing	8
Venison Carpaccio	14
Potted Mackerel, Horseradish	12
Egg Mayo, Anchovies	7
Bread & Butter	2

Village Pub Ploughman's

Smarts Single Gloucester, Smoked Ham, Pork Pie, White Bloomer, Pickled Onion, Chutney	17
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Mains

Ox Cheek, Carrots	23
Cauliflower, Almond & Blue Cheese Tart	16
Pork Chop, Brandy Sauce	19
Chicken, Bacon & Leek Pie, Greens, Gravy	19
Bangers & Mash, Onion Gravy	18
Smoked Haddock Fish Cake, Chive Sauce	19
Ray Wing, Caper Butter	22
Garden Chicory Salad, Goats Curd, Walnut	14

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

Sides

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

Puddings

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

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

On Draught

LOL 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

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 10 Year Old Tawny 20.5%	11
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