

The Village Pub

Starters

Marmite Mushrooms on Toast	8
Lamb's Heart, Bitter Leaves	9
Jellied Ham Hock, Piccalilli	9
Cucumber & Walnut Salad	7
Potted Trout, Fennel	10
Cold or Hot Beetroot Soup, Bloomer	7
Egg Mayo, Anchovies	7
Bread & Butter	1.5

Ploughman's

Smarts Double Gloucester, White Bloomer, Pickled Onion, Chutney	14
Smoked Ham, Granary Bloomer, Pickled Onion, Piccalilli	14

Roasts All served with classic trimmings

Sirloin, Horseradish	21
Pork Collar, Apple Sauce	19
Squash Bake, Breadcrumbs	17

Mains

Bangers & Mash, Onion Gravy	16
Smoked Gammon & Parsley Sauce	17
Plaice, Caper Butter	24
Courgette & Onion Tart	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
Pork Scratchings	4	Cockles & Vinegar	5

Sides

Peas & Beans	4.5
Green Salad	4.5
Cauliflower Cheese	4.5
Chips	4.5

Puddings

Strawberry Tart	8
Chocolate Mousse	8
Gooseberry Crumble & Ice Cream	7
Eccles Cake & Cheese	12

After extensive tastings we have chosen our two favourite cheeses, Charles Martel Single Gloucester & Smarts Double Gloucester to sit alongside a freshly baked Eccles cake from Bakery on The Water.

The Village Pub

On Draught

LOL Light Lager 4%	5.6
Guinness 4.2%	5.9
Deya Steady Rolling Man IPA 5.2%	6.2
Severn Medium Cider 5.4%	5.8

Bottled

Hawkstone Lager 4.8%	6
Deya Magazine Cover IPA 4.2%	6.5
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 & Pomegranate Presse	4
Pip Organic Cloudy Apple Carton	3
Pip Organic Strawberry & Blackcurrant Carton	3