

The Village Pub

Starters

Devilled Welsh Rarebit	9
Trout, Cucumber & Lemon Dressing	12
Mulligatawny Soup, Bloomer	7
Squash, Seeds & Yoghurt Dressing	8
Potted Mackerel, Horseradish	12
Egg Mayo, Anchovies	7
Bread & Butter	2

Roasts All served with classic trimmings

Sirloin, Horseradish	22
Pork Collar, Apple Sauce	20
Squash Bake, Breadcrumbs	18
8 Mains	
Chalk Stream Trout, Caper Butter	24
Beetroot, Hazelnut & Blue Cheese Tart	16
Bangers & Mash, Onion Gravy	18

Sides

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

Village Pub Ploughman's

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

Puddings

Lemon Posset, Blackberries	7
Chocolate Orange 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 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