

The Village Pub

Pub Snacks

Crackling & Burnt Apple Sauce	5.5
Chipolatas & Brown Sauce	6
Smoked Halloumi & Chilli Jam	6.5
Mixed Pickles	4
Pork Pie & Colman's	6
Bread & Smoked Butter	5

Starters

Monkfish Scampi & Tartare Sauce	14
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
Pork Schnitzel, Old Winchester	22

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 – Pink or Well Done	32
Chargrilled Courgette, Minted Vegan Yoghurt, Hazlenut & Herb Dressing	18

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

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	8	Rhubarb & Apple Crumble, Bird's Custard	7.5
72% Chocolate Tart, Coffee Ice Cream	9	Lemon Posset & Strawberries	7
Knickerbocker Glory with All the Trimmings	8.5	Soft, Hard & Blue Cheese & 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. For allergen or calorie information, just ask us or scan the QR code. 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%	5.5
Gloucester Gold, Gloucester Brewery 3.9%	5.5
LOL Light Lager 4%	6.4
Guinness 4.2%	7
DEYA Steady Rolling Man IPA 5.2%	6.4
Severn Medium Cider 5.4%	6.1

Bottles

Hawkstone Lager 4.8%	6.3
Severn Sparkling Perry 5.4%	6.5
Lucky Saint Pilsner 0.5%	5.9
Guinness 0.0%	6
Wild & Free Cider 0.0%	5.8

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