

# The Village Pub

## Starters

Wiltshire Gold Welsh Rarebit	10
Trout, Cucumber & Lemon Dressing	12
Mulligatawny Soup, Bloomer	7
Beetroot, Seeds & Yoghurt Dressing	8
Venison Carpaccio	14
Potted Mackerel, Horseradish	12
Devilled Eggs	7
Bread & Butter	2

## Mains

Ox Cheek, Carrots	23
Cauliflower, Almond & Blue Cheese Tart	16
Pork Chop, Brandy Sauce	21
Lamb & Onion Pie, Greens, Gravy	21
Bangers & Mash, Onion Gravy	18
Smoked Haddock Fish Cake, Tartare Sauce	19
Ray Wing, Caper Butter	24
Garden Chicory Salad, Goats Curd, Walnut	14

## Sides

Peas & Beans	5
Green Salad	5
New Potatoes	5
Chips	5

## Village Pub Ploughman's

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

## Puddings

Sticky Toffee Pudding	9
Chocolate Espresso Mousse	8
Apple & Cranberry Crumble, Ice Cream	9
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%	6.2
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