

The Village Pub

Starters

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

Village Pub Ploughman's

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

Overnight Lamb, Minted Peas	23
Cauliflower, Almond & Blue Cheese Tart	16
Pork Chop, Brandy Sauce	21
Chicken, Pancetta & Leek Pie, Greens, Gravy	21
Bangers & Mash, Onion Gravy	18
Smoked Haddock Fish Cake, Tartare Sauce	19
Ray Wing, Caper Butter	24
Garden Bitter Leaf Salad, Goat's Curd, Walnut	14

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	5
Green Salad	5
New Potatoes	5
Chips	5

Puddings

Sticky Toffee Pudding	9
Set Cream, Honeycomb	8
Apple & Rhubarb 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, 'Tesauro', 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