

The Village Pub

Starters

Crushed Broad Beans, English Feta, Toast	11
Trout, Cucumber, Cider Dressing	12
Venison Carpaccio	14
Chilled Beetroot Soup, Horseradish	7
Asparagus, Herb Mayo	11
Smoked Mackerel, Sourdough	12
Deville 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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Steak

- All Served with Chips, Peppercorn Sauce or Herb Salsa

8oz Bavette	21
8oz Rump	25
10oz Ribeye	48

Mains

Pork Chop, Brandy Sauce	21
Smoked Haddock Fishcake, Tartare Sauce	24
Bitter Leaf Salad, Goats Curd, Walnut	14
Heirloom Tomato 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
Cockles & Vinegar	5		

Sides

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

Puddings

Sticky Toffee Pudding	9
Strawberry Tart	9
Summer Fruit Eton Mess	8
Eccles Cake & Cheese	13

After extensive tastings we have chosen our two favourite cheeses, Oxford Blue & Smarts Double Gloucester to sit alongside a freshly baked Eccles Cake.

The Village Pub

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

Gravity Fed Ales

Tom Long, Stroud Brewery 3.8%	4.9
Wiltshire Gold, Arkell's Brewery 3.7%	4.9

Bottled

Hawkstone Lager 4.8%	6
Severn Sparkling Perry 5.4%	5.9
Lucky Saint Pilsner 0.5%	5
Guinness 0.0%	5

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