

The Village Pub

Starters

Wiltshire Gold Welsh Rarebit	10
Trout, Pickles & Lemon Dressing	12
Leek and Potato, Bloomer	7
Beetroot, Seeds & Yoghurt Dressing	8
Potted Mackerel, Horseradish	12
Venison Carpaccio	14
Egg Mayo, Anchovies	7
Bread & Butter	2

Roasts All served with classic trimmings

Sirloin, Horseradish	24.50
Pork Collar, Apple Sauce	22
Squash Bake, Breadcrumbs	18

Mains

Ray Wing, Caper Butter	24
Cauliflower, Almond and Blue Cheese Tart	16
Garden Bitter Leaves Salad, Goats Curd, Walnut	14

Sides

Peas & Beans	5
Green Salad	4.5
Chips	5
New Potatoes	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
Anchovies on Toast	5	Chipolatas & Mustard	4.5
Pork Scratchings	4	Cockles & Vinegar	5

Puddings

Sticky Toffee Pudding	8
Set Cream, Honeycomb	8
Apple & Rhubarb 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