

# The Village Pub

## Starters

Trout, Cucumber & Lemon Dressing	12
Onion Soup, Bloomer	7
Jellied Ham Hock, Mustard	10
Squash, Seeds & Yoghurt Dressing	8
Potted Shrimp, Pickles	12
Egg Mayo, Anchovies	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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## Roasts All served with classic trimmings

Sirloin, Horseradish	21
Pork Collar, Apple Sauce	19
Squash Bake, Breadcrumbs	17

## Mains

Butter Bean, Pancetta & Ham Hock Stew	17
Whole Plaice, Caper Butter	24
Beetroot, Walnut & Blue Cheese Tart	16

## Sides

Peas & Beans	5
Green Salad	4.5
Cauliflower Cheese	5
Chips	5

## 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

Lemon Posset, Blackberries	7
Chocolate Mousse	8
Apple & Sultana Crumble, Ice Cream	8
Eccles Cake & Cheese	12

*After extensive tastings we have chosen our two favourite cheeses, Charles Martel Single Gloucester & Smarts Double Gloucester to sit alongside a freshly baked Eccles cake from Bakery on The Water.*

# 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
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 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