

THE JOLLY COOPERS FREEHOUSE

Dinner Menu

Appetizers

Chilli & garlic olives	£ 2.00
Warm bread basket with soft butter	2.50
Houmous & warm bread basket, chilli & garlic olives, olive oil & balsamic (v)	5.00

Starters

Soup of the day with warm bread & butter	£ 4.95
Hot confit duck and pistachio rillettes, carrot puree & rosemary bread	5.95
Paprika spiced whitebait, salt & vinegar potato dip, lemon oil & salad	5.00
Homemade soft black pudding, pancetta & boiled egg salad, purple sprouting broccoli & mustard vinaigrette	5.50
Spiced chickpea bhajis, cucumber yogurt & red onion coriander salad (v)(gf)	5.25
Individual garlic & rosemary studded baked camembert, crudités, cranberry compote & warm bread	6.50

Coopers sharers – Ideal for 2-3 people

Jolly board - Scotch egg of the week, confit duck & pistachio rillettes, deep fried breaded brie, crudités, stuffed piquillo peppers, cranberry compote, warm bread & chilli & garlic olives	£ 14.00
Vegetarian jolly board - Spiced chickpea bhajis, cucumber yogurt, deep fried breaded brie, rosemary & garlic studded camembert, crudités, stuffed piquillo peppers, houmous, warm bread & chilli & garlic olives	14.00

Mains

richly flavoured and wonderfully tender, our sirloin has been matured for at least 21 days & comes direct from market

Chargrilled sirloin steak – hand cut to order, choose your weight, available from 6oz	£2.00
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Served with: a choice of potato, onion rings, whole grilled tomato & a choice of: garlic & herb butter or peppercorn sauce

Per oz.

Braised ox tail & cheek, roast garlic mash, red wine & tomato ragu, buttered kale & carrots	14.95
Roasted chicken supreme, chorizo, piquillo pepper & cream sauce, purple sprouting broccoli & sweet potato mash (gf)	13.95
Slow braised belly of pork, apple & vanilla puree, savoy cabbage, bacon, potato rosti & cider sauce (gf)	12.95
Roasted jerusalem artichoke & herb gnocchi, white wine cream sauce, spinach & rocket pesto (v)	10.95

Pub Classics

Pan fried calves liver, bacon, seasonal British greens & creamy mash	£ 14.75
*Coopers ale battered catch of the day, skin-on chips, minted crushed peas & tartar sauce	12.50
*Coopers 8oz chargrilled beef burger, bacon, cheddar cheese, red onion, gherkins & relish with skin-on chips	11.95
Chargrilled butterflied chicken breast burger, chorizo, brie & relish with skin-on chips	11.95
*Wild boar & apple sausages, creamy mash potato & caramelised onion gravy	10.95
*Hand cut ham, egg & chips	10.50

Sides

Skin-on chips, Creamy mash potato or buttered new potatoes	£3.00
Sweet potato mash or Sweet potato fries	each
Mixed leaves with mustard vinaigrette	
Seasonal British buttered greens	
Onion rings	
Garlic bread	

IF YOU ARE DINING IN THE BAR AREA, PLEASE ORDER AT THE BAR

If you require further information on ingredients which may cause allergy or intolerance, please speak with your server before you order your meal.

If you do have a food allergy, it is helpful to us if you could inform staff so that we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

*Available in kids portions £6.95

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Desserts

Chocolate brownie, maldon sea salt, white chocolate sauce (v)	£ 5.95
Sticky toffee pudding, toffee sauce (v)	£ 5.95
Apple & autumn fruit crumble (v)	£ 5.95
Cheesecake of the day (v) – see specials board	£ 5.95
<small>All served with a choice of fresh cream, vanilla ice cream or custard</small>	
Cheese board - West country brie, mature cheddar & stilton, ale, apple & chilli chutney & warm bread	£ 8.95

Bennett's farm ice cream

Banana & fudge, chocolate chip, salted caramel or vanilla (gf) (v)	£ 1.50 <small>per scoop</small>
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Port

Cockburn's vintage port 2008 50ml	£ 3.50
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Aperitifs

43	£ 2.50
Bailey's 50ml	£ 3.00
Tia Maria 50ml	£ 3.00
Cointreau	£ 2.70
Disaronno	£ 2.80
Fino Sherry 50ml	£ 3.00
Courvoisier	£ 3.00
Courvoisier Exclusif	£ 4.00
Talisker 10 year aged single malt	£ 4.00
Glenlivet 12 year aged single malt	£ 4.00

Coffee

Americano, Espresso	£ 2.50
Latte, Cappuccino, Flat white or Mocha	£ 3.00
Irish coffee	£ 5.50
<small>Vanilla, amaretto, hazelnut or caramel coffee syrup shot</small>	£ .50

Proper hot chocolate

Ivory Coast white chocolate	£ 3.00
58% Venezuelan smooth chocolate	£ 3.00
70% Ecuadorian classic chocolate	£ 3.00
82% Madagascan darkest chocolate	£ 3.00
<small>Rose, Orange & cinnamon & gingerbread spice sugars available</small>	

Teas

English breakfast or Earl grey	£ 2.50
<small>– All served in tea pots</small>	

Fruit Teas

Organic green tea, Organic peppermint, Organic lemon & ginger or Organic red fruits	£ 2.50
<small>– All served in tea pots</small>	

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