

THE JOLLY COOPERS FREEHOUSE

Lunch Menu

Starters

	£
Houmous & warm bread basket, chilli & garlic olives, olive oil & balsamic	5.00
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

	£
<small>richly flavoured and wonderfully tender, our sirloin has been matured for at least 21 days & comes direct from market</small> Chargrilled sirloin steak – hand cut to order, choose your weight, available from 6oz <small>Served with: a choice of potato, onion rings, whole grilled tomato & a choice of: garlic & herb butter or peppercorn sauce</small>	£2.00 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 each
Sweet potato mash or Sweet potato fries	
Mixed leaves with mustard vinaigrette	
Seasonal British buttered greens	
Onion rings	
Garlic bread	

Artisan Baguettes

	£
Hand cut ham & salad	5.95
Brie, bacon & cranberry compote	5.95
Cheddar cheese & tomato	5.95
Coopers ale battered fish finger & tartar sauce <small>available on white or brown baguettes, add chips or soup for £1</small>	5.95

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

THE JOLLY COOPERS FREEHOUSE

Express lunch menu**

2 courses £12.95

*Our express lunch menu is served from 12pm until 3.30pm Monday to Friday Inc. starter & main or main & dessert (+£3 for cheese board)

Starters

Houmous & warm bread basket, chilli & garlic olives, olive oil & balsamic
Soup of the day & warm bread
Paprika spiced whitebait, salt & vinegar potato dip, lemon oil & salad
Spiced chickpea bhajis, cucumber yogurt & red onion coriander salad
Breaded deep fried brie with cranberry compote

Mains

Coopers 8oz chargrilled beef burger, bacon, cheddar cheese, red onion, gherkins & relish with skin-on chips
Chargrilled butterflied chicken breast burger, chorizo, brie & relish with skin-on chips
Wild boar & apple sausages, creamy mash potato & caramelised onion gravy
Coopers ale battered cod, skin-on chips, minted crushed peas & tartar sauce
Hand cut ham, egg & chips
Pie of the day – see specials blackboard
Roasted jerusalem artichoke & herb gnocchi, white wine cream sauce, spinach & rocket pesto (v)

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

All served with a choice of fresh cream, vanilla ice cream or custard

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 per scoop
--	---------------------

Coffee

Americano, Espresso	£ 2.50
Latte, Cappuccino, Flat white or Mocha	£ 3.00
Irish coffee	£ 5.50
Vanilla, amaretto, hazelnut or caramel coffee syrup shot	£ .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
Rose, Orange & cinnamon & gingerbread spice sugars available	

Teas

English breakfast or Earl grey	£ 2.50
All served in tea pots	

Fruit Teas

Organic green tea, Organic peppermint, Organic lemon & ginger or Organic red fruits	£ 2.50
All served in tea pots	

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