

THE JOLLY COOPERS FREEHOUSE

Dinner Menu

Appetizers

Chilli & garlic olives	£ 2.00
Warm bread basket with homemade flavoured butters (v) (n)	3.00
Houmous & warm bread basket, chilli & garlic olives, olive oil & balsamic (v)	5.00

Starters

Soup of the day with warm bread & butter (v)	£ 4.95
Cured salmon, beetroot & horseradish remoulade, white truffle mayonnaise & warm bread	6.50
Oxtail croquettes, homemade brown sauce & crispy shallots	5.95
Smoked bacon, gruyere & cranberry arancini, celeriac apple puree & mixed leaves	5.50
Roasted shallot & goats cheese mousse tatin, rocket, walnut & rosemary oil salad (v) (n)	5.25
Spiced chickpea & onion bhajis, cucumber yogurt & red onion coriander salad (gf) (v)	5.25

Jolly board – A selection of our favorite starters ideal for 2-3 people

Scotch egg of the week, breaded brie, crispy pickles, cranberry compote, homemade brown sauce, smoked bacon arancini, houmous, warm bread & chilli olives	£ 14.00
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Mains

Richly flavoured and wonderfully tender, our steak has been matured for at least 25 days & comes direct from Parkers of Wallington	£
Chargrilled sirloin – hand cut to order, choose your weight, available from 6oz	2.00
Served with skin on chips, roast vine tomatoes, beer battered onion rings, salad & a choice of, chilli & paprika butter, walnut butter or garlic & herb butter	Per oz.
Sherry braised short rib of beef, cauliflower, potato & mustard puree, kale & artichoke crisps (gf)	13.50
South Indian spiced coconut curry, steamed rice, spinach & cashew nut crumb (n)	
- Market fresh fish	12.95
- Chargrilled aubergine & chick pea (v)	11.50
Roasted savoury root vegetable crumble, creamy mash & market greens (v)	10.95
Pot roasted supreme of chicken, sautéed new potatoes, market greens & coq au vin sauce	12.95

Pub Classics

*Butchers sausages of the week, creamy mash & caramelised onion gravy	£ 10.95
*Ale battered catch of the day, skin on chips, crushed peas & tartare sauce	12.50
*Coopers chargrilled 8oz beef burger, streaky bacon, cheddar cheese, relish, salad & skin on chips	11.95
Lemon & garlic marinated chicken burger, chorizo & brie, relish, salad & skin on chips	11.95
*House cured chargrilled smoked gammon steak, pineapple chutney, fried egg, skin on chips	10.50

Sides

Skin-on chips or sweet potato fries	£ 3.00
Creamy mash or buttered new potatoes	each
Mixed leaves with balsamic vinaigrette	
Buttered market 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 & service.

(n) contains nuts, (gf) Gluten free, (v) vegetarian

*Available in kids portions £6.95

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Desserts

	£
Chocolate tart, chocolate sauce & vanilla ice cream	5.95
Sticky toffee pudding, caramelised banana & butterscotch sauce	5.95
Orange, polenta & flaked almond sponge, poached rhubarb & yogurt <i>(gf)</i>	5.95
Apple & plum crumble served with custard	5.95

Cheese board

- West country brie, mature cheddar & stilton, ale, apple & chilli chutney & oat cakes	8.95
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Bennett's farm ice cream

Rum & raisin, banana & fudge, chocolate chip, salted caramel or vanilla <i>(gf) (v)</i>	£ 1.50 per scoop
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Port

Cockburn's vintage port 2009 50ml	£ 3.50
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Coffee

Americano, Espresso	£ 2.50
Latte, Cappuccino or double espresso	3.00
Flat white or Mocha	3.50
Irish coffee	5.50
Vanilla, amaretto, hazelnut or caramel coffee syrup shot	.50

Proper hot chocolate

Ivory Coast white, 58% Venezuelan smooth, 70% Ecuadorian classic or 82% Madagascan darkest chocolate Rose, Orange & cinnamon & gingerbread spice sugars available	£ 3.00 each
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Teas

English breakfast or Earl grey	£ 2.50
Green tea, peppermint, lemon & ginger or red fruits	each
All served in tea pots	

Aperitifs

Liquor 43	£ 3.00
Bailey's 50ml	3.00
Tia Maria 50ml	3.00
Cointreau	2.70
Disaronno	3.00
Courvoisier Exclusif	4.00
Hennessy fine de Cognac	6.50
Hennessy XO	8.50
Glenmorangie 10-year single malt	4.50
Glenmorangie 18-year extremely rare single malt	7.50
Glenmorangie signet	9.00
Talisker 10-year aged single malt	4.00
Glenlivet 12-year aged single malt	4.00

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