

JOLLY COOPERS FREEHOUSE

Sunday Menu

	Appetizers Chilli & garlic olives (gf) (v) Warm bread basket with homemade flavoured butters (v) (n) Houmous & warm bread basket, chilli & garlic olives, olive oil & balsamic (v)	£ 2.00 3.00 5.00
	Starters Soup of the day with warm bread & butter Cured salmon, beetroot & horseradish remoulade, white truffle mayonnaise & warm bread Oxtail croquettes, homemade brown sauce & crispy shallots Smoked bacon, gruyere & cranberry arancini, celeriac apple puree & mixed leaves Roasted shallot & goats cheese mousse tatin, rocket, walnut & rosemary oil salad (v) (n) Spiced chickpea & onion bhajis, cucumber yogurt & red onion coriander salad (gf) (v)	£ 4.95 6.50 5.95 5.50 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
200	Sunday Roasts Our roasts are served with; roast potatoes, carrots, parsnips & market greens, braised red cabbage homemade gravy & a yorkshire pudding **Leg of lamb **Roast sirloin of beef **Roast pork loin stuffed with apricot & Cumberland sausage & crackling Mixed roast - Lamb, beef & pork Sauces - Mint, horseradish, English mustard, wholegrain mustard, apple & vanilla or cranberry	£ 14.95 14.95 14.95 17.95
	Mains Sherry braised short rib of beef, cauliflower, potato & mustard puree, kale & artichoke crisps (gf) South Indian spiced coconut curry, steamed rice, spinach & cashew nut crumb (n) - Market fresh fish - Chargrilled aubergine & chick pea (v) Roasted savoury root vegetable crumble, creamy mash & market greens (v) Pot roasted supreme of chicken, sautéed new potatoes, market greens & coq au vin sauce *Butchers sausages of the week, creamy mash & caramelised onion gravy *Ale battered catch of the day, skin on chips, crushed peas & tartare sauce *Coopers chargrilled 8oz beef burger, streaky bacon, cheddar cheese, relish, salad & skin on chips Lemon & garlic marinated chicken burger, chorizo & brie, relish, salad & skin on chips *Hand cut ham, pineapple chutney, fried egg & skin on chips	13.50 12.95 11.50 10.95 12.95 10.95 12.50 11.95 11.95 10.50
	Sides Skin-on chips or sweet potato fries Creamy mash or buttered new potatoes	£ 3.00 each

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

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

*Available in kids portions £6.95
**Roasts available in kids portions £7.95





Mixed leaves with balsamic vinaigrette

Braised red cabbage Buttered market greens

Onion rings Garlic bread



	Desserts Chocolate tart, chocolate sauce & vanilla ice cream Sticky toffee pudding, caramelised banana & butterscotch sauce Orange, polenta & flaked almond sponge, poached rhubarb & yogurt (gf) Apple & plum crumble served with custard	£ 5.95 5.95 5.95 5.95
	Cheese board - West country brie, mature cheddar & stilton, ale, apple & chilli chutney & oat cakes	8.95
	Bennett's farm ice cream Rum & raisin, banana & fudge, chocolate chip, salted caramel or vanilla (gf) (v)	£ 1.50 per scoop
	Port Cockburn's vintage port 2009 50ml	£ 3.50
	Coffee Americano, Espresso Latte, Cappuccino or double espresso Flat white or Mocha Irish coffee Vanilla, amaretto, hazelnut or caramel coffee syrup shot	£ 2.50 3.00 3.50 5.50
	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
	Teas English breakfast or Earl grey Green tea, peppermint, lemon & ginger or red fruits All served in tea pots	£ 2.50 each
	Aperitifs Liquor 43 Bailey's 50ml Tia Maria 50ml Cointreau Disaronno Courvoisier Exclusif Hennessy fine de Cognac Hennessy XO Glenmorangie 10-year single malt Glenmorangie signet Talisker 10-year aged single malt Glenlivet 12-year aged single malt	£ 3.00 3.00 3.00 2.70 2.80 4.00 6.50 8.50 4.50 7.50 9.00 4.00 4.00

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