

Desserts

Set chocolate mousse - £6

Crushed almond praline, chocolate crumble, Nutella foam *(*gf) (v)*

Sticky toffee pudding - £6

butterscotch sauce & vanilla ice-cream *(v)*

Chocolate banoffee melt - £6

Chocolate crumble, biscotti, banana, butterscotch sauce & almonds *(v) (*gf)*

Baked NY cheesecake - £6

De-constructed, crumble top, wild berry compote, shaved lime & vanilla ice cream *(v) (*gf)*

Cheese board – £8 for 1 £13 for 2

West country brie, mature & stilton, ale, apple & chilli chutney & cracker selection *(*gf) (v)*

Ice Creams – £1.5 per scoop

chocolate, salted caramel or vanilla *(gf) (v)*

Raspberry or lemon sorbet *(gf) (v) (df)*

Dessert Wine

Chateau Belingard, France - 125ml £7, ½ btl £20

Botrytis spreads through the vineyards of Monbazillac aiding sugar accumulation in the grapes leading to concentrated wines with apricot & honeyed flavours

Liquor Coffee – £5.5

Irish (whisky), Parisian (brandy), Italian (Disaronno), Spanish (Liquor 43), Calypso (Tia Maria)

Coffee

Americano – £2.5, Espresso – £2.5, Latte – £2.5, Cappuccino – £3,

Double espresso – £3, Flat white – £3.5, Mocha – £3.5

Kent & Sussex Tea & Coffee Co. – £2

Breakfast tea, Earl grey, Darjeeling, Green tea, Camomile, Lemon, Mango, Jasmine, peppermint

Proper hot chocolate

Ivory Coast white - 3

58% Venezuelan milk chocolate - 3



THE JOLLY COOPERS FREEHOUSE

Menu

Appetizers

Homemade salted popcorn – 1

Chilli & garlic olives *(v) (gf) (df)* – 2

Houmous & dipping focaccia bread, chilli & garlic olives, oil & balsamic *(v) (n) (df)* – 5

Starters

Soup of the day – £5

with warm bread & butter *(n)* (see specials board)

Scottish mussels – £6 / £11 *(main inc. chips)*

moules mariniere, fennel & toasted bread *(*gf)*

Smoked Haddock bubble cake – £6

Poached egg, hollandaise sauce & fish skin crackling *(gf)*

Mushroom ragu – £6

Chargrilled polenta, Oyster & Chestnut mushroom, garlic & cream sauce *(gf) (v)*

Sticky BBQ pork cheeks – £6.5

Sweetcorn & chorizo relish *(gf) (df)*

Sharers

Charcuterie – £15

Salami, chorizo, Parma ham, goats cheese, roasted tomatoes, roasted mediterranean vegetables, houmous, pickled onions & focaccia *(*df)*

Garlic & rosemary studded camembert – £11

toasted bread, crudités, apple & chilli chutney *(*gf) (v)*

Baguettes

Available from 12-3.30 Monday - Saturday

On white bread, add chips, crisps or soup £1

Cheddar & bacon & tomato relish – £6

Salami, chorizo, gherkins, cheddar & mustard mayo – £7

Ale battered fish finger & tartar – £6

Chicken & bacon mayonnaise – £6

Sides – £3

Skin-on chips *(gf) (v) (df)*, sweet potato fries *(gf) (v) (df)*, creamy mash *(gf) (v)*, buttered new potatoes *(gf) (v) (*df)*,

mixed salad *(gf) (v) (df)*, buttered market greens *(gf) (v) (*df)*, onion rings, chargrilled polenta chips *(gf) (v)*

If you require further information on ingredients which may cause allergy or intolerance, please speak with your server before you order your meal, as not all ingredients are listed.

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.

Mains

Available Lunch (12-3.30) & Dinner (6-9.30) Monday – Friday & Saturday (12-9.30)

See our blackboards for our chef's specials, lunch time offers, guest ales & lagers & Gin & tonic of the week

Catch of the day

Delivered fresh from market by Upstream seafood's, Croydon

see specials board for details

Curry of the week *(K)*

Inspired by dishes from across Asia & India

see specials board for details

House puff pastry pie

Puff pastry lid, olive oil infused mash potato & buttered market greens

see specials board for details

Sirloin steak *(gf) (df)*, 8oz £16, 10oz £19

roasted vine tomatoes & watercress & red onion salad

Add any extra sides (£3 each)

peppercorn or béarnaise sauce *(v)* - £1

Pan fried duck breast – £17.5

Confit duck leg croquette, poached pak choi, roasted peach, garlic potato gratin & red current jus *(*gf) (n)*

Confit pork belly – £14.5

Black pudding scotch egg, market greens, charred onion, truffle oil mash, turnip puree, crackling & red wine jus *(*gf) (*df)*

Pan fried spiced chicken supreme – £14

Chorizo, tomato & olive ragu, charred sweet potato & buttered market greens *(gf) (df)*

Butternut squash “au vin” – £11

“coq au vin” style, oyster mushroom & baby onion sauce, truffle mash & market greens *(*df) (gf) (v)*

Ale battered haddock fillet – £12.5 *(K)*

skin on chips, crushed peas & tartare sauce *(*df)*

Hand pressed chargrilled 8oz beef burger – £12.5 *(K)*

Smoked bacon, cheddar cheese & skin on chips *(*df)*

Chilli con carne – £11 *(K)*

Beef, pork, bacon, rice & sour cream *(gf)*

Hog roast sausages – £11.50 *(K)*

Buttered market greens, creamy mash & gravy (natural casing)

How tipping work - All tips are discretionary. For tables of 6 or more, an optional 10% service charge is added. 100% of all the money you leave goes to the team.

(n) contains nuts, (gf) Gluten free, (v) vegetarian (*gf) can be gluten free (df) dairy free (*df) can be dairy free

Items marked with (k) are available in kid's portions £8.95

All our food is produced fresh to order, most of our dishes take at least 20 minutes to prepare so please be patient. If it takes slightly longer please don't panic it may just be busy in the kitchen