

— THE —
JOLLY COOPERS
FREEHOUSE

Our menu is available Lunch (12-3.30) & Dinner (6-9.30) Monday - Friday & Saturday (12-9.30)
for our sunday menu please ask a member of the team

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

Appetizers

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)

Salads

Chicken & bacon caesar salad - £12.5

Focaccia croutons, cos lettuce & shaved parmesan (*gf, *df)

Superfood Salad - £12.5

Quinoa, vine tomatoes, avocado, pea shoots, salad leaves, chickpeas, blanched kale & smoked dressing (v, gf, *df)

Add: Chicken breast +£3 or Halloumi +£1.5

Teriyaki steak salad - £13

Medium rare hanger steak, raw asian slaw, sesame seeds & teriyaki dressing (gf, df)

Mains

Sirloin steak

8oz £16 or 10oz £19

roasted vine tomatoes & watercress & red onion salad (gf, df)

Add any sides (£3 each)

peppercorn or béarnaise sauce or garlic & herb butter (v) - £1

Pan fried duck breast - £17.5

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

Catch of the day

Delivered fresh from market by Upstream seafood, Croydon see specials board for details

Confit pork belly - £14.5

Black pudding scotch egg, market greens, confit shallots, 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)

How tipping works at The Jolly Coopers

All tips are discretionary

For tables of 6 or more, an optional 10% service charge is added

100% of the money you leave goes to the team

Pub Classics

House puff pastry pie

Puff pastry lid, olive oil infused mash potato & buttered market greens see specials board for details

Chargrilled 8oz beef or chicken breast burger - £11 (Kids £9)

Brioche bun, mixed leaf salad, gherkins, red onion, tomato, skin on chips & tomato relish dip (*df)

Add: cheddar cheese, avocado, bacon, halloumi, onion rings, chilli or fried egg - £1 each

Cutting down on bread? no problem ask to go bunless and we will swap it for a side salad

Ale battered haddock fillet - £12.5 (Kids £9)

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

Curry of the week (Kids £9)

Inspired by dishes from across Asia & India see specials board for details
Chicken or vegetable, boiled rice, red onion & cucumber salad & naan bread

Chilli con carne - £11 (Kids £9)

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

Hog roast sausages - £11.50 (Kids £9)

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

Sides - £3

Skin-on chips (gf, v, df), sweet potato fries (gf, v, df), buttered new potatoes (gf, v,* df), mixed salad (gf, v, df), creamy mash (gf, v), buttered market greens (gf, v,*df), onion rings, chargrilled polenta chips (gf, v)

Baguettes

Available from 12-3.30 Monday - Saturday

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

Cheddar, bacon & tomato - £6

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

Ale battered fish finger & tartare - £6

Chicken & bacon mayonnaise - £6

Bar Snacks

Available from 12-3.30 & 6-9.30 Monday - Saturday

Black pudding scotch egg - £4

Cheesy Chips or sweet potato fries - £3.5

Chilli cheese chips or sweet potato fries - £4.5

Garlic bread - £3 with cheese - £3.5

Desserts

Set chocolate mousse - £6

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

Sticky toffee pudding - £6

butterscotch sauce & vanilla ice-cream (v)

Chocolate banoffee melt - £6

Salted caramel ice cream, chocolate crumble, biscotti, banana, butterscotch sauce & almonds (v,*gf)

Deconstructed NY cheesecake - £6

Crumble top, wild berry compote, shaved lime & vanilla ice cream (v,*gf)

Cheese board - £8 for 1 or £13 for 2

West country brie, mature cheddar & stilton, ale, apple & chilli chutney & cracker selection (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 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 & Hot Chocolate

Americano – £2.5, Espresso – £2.5, Latte – 3, Cappuccino – £3, Double espresso – £3, Flat white – £3.5, Mocha – £3.5,
Ivory Coast white or 58% Venezuelan milk chocolate - £3

Kent & Sussex Tea & Coffee Co. - £2

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

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

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.

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