

— THE —
JOLLY COOPERS
FREEHOUSE

Available Sunday 12 - 6pm

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

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

Butternut squash "au vin" - £11

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

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, gerkins, 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)

Sunday Roasts

Choose one of our roasts for £15

or

a roast and either a starter or dessert for £19

or

a starter, roast & dessert for £23

Roast potatoes, carrots, swede, market greens, braised red cabbage & a yorkshire pudding

Slow braised lamb shoulder (Kids £9)

garlic & raisin stuffing & minted gravy

Rare roast sirloin of beef (Kids £9)

red wine jus

Slow roast pork loin (Kids £9)

apricot & cumberland stuffing, crackling & cider gravy

Half slow roast chicken

red wine jus

Vegetarian roast (Kids £9)

See blackboard for details

Mixed roast (£3 surplus)

Beef, lamb & pork & red wine jus

Sauces – Mint, horseradish, English mustard, dijon mustard or apple

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)

Seasonal fruit crumble - £6

Crumble top, apple & seasonal fruit compote & vanilla ice cream (v)

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)

Tea, Coffee & Hot Chocolate

Breakfast tea, Earl grey, Darjeeling, Green tea, Camomile, Lemon, Mango, Jasmine, peppermint - £2
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

How tipping works at The Jolly Coopers

All tips are discretionary

For tables of 6 or more, an optional 10% service charge is added to your bill
100% of 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.

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