

— 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)

**Spanish Omelette - £6**

chorizo ragu, watercress salad (gf)

**Crispy Fish pockets - £6.5**

Pita bread, mango & chilli salsa, coriander pesto, pickled red cabbage & tartare sauce

**Sticky BBQ pork cheeks - £6.5**

Sweetcorn & chorizo relish (gf, df)

**Aubergine cannelloni - £6**

roasted tomato & goats cheese filling, tomato ragu (gf, v)

### 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, crudites, 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 blue cheese sauce or garlic & herb butter (v) - £1

**Pan fried duck breast - £17.5**

caramelised chicory, duck leg croquette, roasted nectarine, kale, pearl barley & sweet potato risotto & red wine jus (\*gf)

**Market fresh fish of the day**

Delivered fresh from market every day, see specials board for details

**Slow braised stuffed & rolled pork belly - £15**

black pudding & sage stuffing, buttered kale, crackling, apple puree, olive oil mash, mustard crumb & cider jus

**Pan fried spiced chicken supreme - £14**

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

**Pan roasted lamb rump - £18**

market greens, pea puree, confit shallots, potato gratin & redcurrant jus

**Seafood linguine - £11.5**

mussels, clams & tiger prawn, chilli & garlic white wine sauce

### 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 £7)

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 £7.5)

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

### Curry of the week (Kids £7)

Inspired by dishes from across Asia & India see specials board for details

Chicken or vegetable, boiled rice, red onion & cucumber salad & naan bread

### Beef shin chilli con carne - £11 (Kids £7)

beef steak, rice & sour cream (gf)

### Ham, egg & chips - £10.50 (Kids £6.5)

Honey roast ham, skin on chips & hen eggs

## 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) or onion rings

## 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

### Dark chocolate & dulce de leche ganache tart - £6

vanilla ice cream & chocolate & peanut shard

### Sticky toffee pudding - £6

butterscotch sauce & vanilla ice-cream (v)

### Lemon posset - £6

crumble top, poached rhubarb & thyme sprig (\*df)

### Crumble of the week - £6

Crumble top, apple & seasonal fruits & vanilla ice cream (v, \*gf)

### Polenta Cake - £6

Polenta & almond cake, orange glaze, flaked almonds & salted caramel 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

## Tea, Coffee & Hot Chocolate

Americano – £2.5, Espresso – £2.5, Latte – £3, Cappuccino – £3, Double espresso – £3, Flat white – £3.5, Mocha – £3.5,

Irish (whisky), Parisian (brandy), Italian (Disaronno), Spanish (Liquor 43), Calypso (Tia Maria) - £5.5

Ivory Coast white or 58% Venezuelan milk chocolate - £3

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

(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