

— 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)

**Spanish Omelette - £6**

chorizo ragu, watercress salad (gf)

**Sticky BBQ pork cheeks - £6.5**

Sweetcorn & chorizo relish (gf, df)

**Aubergine cannelloni - £6**

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

**Crispy Fish pockets - £6.5**

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

**Scottish mussels - £6**

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

### 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, pickled red cabbage, 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 flat iron steak, raw asian slaw, sesame seeds & teriyaki dressing (gf, df)

### Mains

**Market fresh fish of the day**

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

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

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

**Chargrilled 8oz beef or chicken breast burger - £11 (Kids £7)**

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 £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

**Seafood linguine - £11.5**

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

**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

**House puff pastry pie**

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

### 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

## 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

### Slow braised lamb shoulder (Kids £9)

roast potatoes, carrots, swede, market greens, braised red cabbage & a yorkshire pudding, garlic & raisin stuffing & minted gravy

### Rare roast sirloin of beef (Kids £9)

roast potatoes, carrots, swede, market greens, braised red cabbage & a yorkshire pudding, red wine jus

### Slow roast pork loin (Kids £9)

roast potatoes, carrots, swede, market greens, braised red cabbage & a yorkshire pudding, apricot & cumberland stuffing, crackling & cider gravy

### Vegetarian roast (Kids £9)

See blackboard for details

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

### Mixed roast (£3 surplus)

Beef, lamb & pork roast potatoes, carrots, swede, market greens, braised red cabbage & a yorkshire pudding & red wine jus

## 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)

### 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