



THE
JOLLY COOPERS
FREEHOUSE

Our menu is available:

Monday – Friday:

Lunch – 12:00 – 15:30

Dinner – 18:00 – 21:30

Saturday – 12:00 – 21:30

Sunday – 12:00 – 18:00

See our blackboards for:

Chef's specials

Guest ales & lagers

Wine of the month

Gin & tonic of the week

Homemade ice cream

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 the 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. Gluten free gravy & bread available on request*

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

STARTERS

Artisan Bread & Dips - £5

Focaccia baked daily in our kitchen, red pepper houmous, pesto & balsamic & olive oil dips

Soup - £5.5 *(v)*

Soup of the day, toasted bread & butter
See blackboard for details

Mussels - £6.5 *(*gf)*

Mussel, bacon & sweetcorn chowder, toasted bread

Roasted Pumpkin Medley - £6.5 *(v)*

Crumbled goats cheese, watercress, charred onion, panko crumb, beurré noisette & sage dressing

Black Pudding Hash Brown - £6.5

Caramelised pear & chive hollandaise

Beetroot Gravlax - £6.5 *(df, *gf)*

Whisky & beetroot cured salmon, toasted bread & preserved lemon chutney

Baked Camembert - £11

Garlic & rosemary studded camembert, toasted bread, apple & chilli chutney

Nachos - £8 *(v)*

Black bean & green chilli salsa, coriander crème fraiche & melted mozzarella. *Add: Chilli con carne £3*

Jolly Board - £14

Breaded brie & cranberry dip, Cajun chicken lollipops, chicken skin mayo, scotch egg, stuffed peppers, pickles, red pepper houmous & bread

Burger - £11

Chargrilled beef burger, butterflied chicken breast or curried veggie burger, brioche bun, mixed salad, gherkins, Lyonnaise onions, tomato & skin on chips
Add: Cheddar, bacon, chilli con carne, halloumi, onion rings, houmous or fried egg - £1 each

Fish & Chips - £12.5

Ale battered hake fillet, skin on chips, crushed peas & tartare sauce

Chilli Con Carne - £11 *(df)*

Beef shin steak chilli, coriander rice & nachos

Ham, Egg & Chips - £11 *(gf)*

Honey roast ham, skin on chips, poached eggs & chive hollandaise

Sausage & Mash - £12

Butchers choice sausages, creamy mash, onion rings & gravy

Calves Liver & Bacon - £14.5 *(*gf)*

Calves liver & crispy bacon, creamy mash, blanched kale & gravy

PUB CLASSICS

SHARERS

MAINS

Market Fish

Delivered fresh from market
See blackboard for details

Roasted Polenta - £11 *(v, *gf)*

Roasted red pepper polenta, tomato ragu, blanched kale, béchamel sauce, basil oil & panko crumb

Mussels - £11.5 *(*gf)*

Mussel, bacon & sweetcorn chowder, toasted bread & skin on chips

Pie

Puff pastry lid, creamy mash & market greens
See blackboard for filling

Curry - £11.5 *(gf, *v)*

Chicken or vegetable, coriander rice, red onion & cucumber salad & a poppadum
See blackboard for details

Linguine - £11.5

King prawn, chorizo, lime & fresh chilli linguine

Roasted Pumpkin Medley - £11 *(v)*

Crumbled goats cheese, watercress, charred onion, panko crumb, beurré noisette & sage dressing

Sunday Roast - £15,

2 Courses Set menu - £20,

3 Courses Set menu - £24.5

Lamb

Slow braised lamb shoulder, roast potatoes, carrots, swede, market greens, braised red cabbage, giant yorkshire pudding, garlic & raisin stuffing & gravy

Beef

Rare roast sirloin of beef, roast potatoes, carrots, swede, market greens, braised red cabbage, giant yorkshire pudding & gravy

Pork

Slow roast pork loin, roast potatoes, carrots, swede, market greens, braised red cabbage, giant yorkshire pudding, apricot & cumberland stuffing, crackling & gravy

Vegetarian *(v)*

See blackboard for details
roast potatoes, carrots, swede, market greens, braised red cabbage, giant yorkshire pudding & veggie gravy

Mixed *(£3 surplus)*

Beef sirloin, lamb shoulder & pork loin, roast potatoes, carrots, swede, market greens, braised red cabbage, giant yorkshire pudding & gravy

Choose a Roast Dinner then a Starters &/or Desserts for set menu. Some options may incur a stated surcharge

SUNDAY ROASTS

DESSERTS

Salted Caramel Brownie - £6.5 *(v)*

Milk & dark chocolate brownie, dulce de leche ice cream & milk chocolate drizzle

Honeycomb Malt Custard - £6.5 *(v)*

Set malt custard, honeycomb, chocolate crumble & almond praline parfait

Chocolate & Peanut Stack - £7 *(v, *gf)*

Crème fraiche ice cream, chocolate shard & chocolate crumble

Crumble - £6 *(v)*

Apple & seasonal fruit crumble & vanilla ice cream

Sticky Toffee Pudding - £6 *(v)*

butterscotch sauce, vanilla ice cream & oat crumble top

Ginger Polenta Cake - £6.5 *(gf)*

Toffee sauce, poached pear, muesli & crème fraiche ice cream

Cheese Board *(v) (£2 surplus)*

For 1 £8 or for 2 £13

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

Jolly Coopers' Ice Cream *(gf, v)*

All our ice creams are freshly made every week here in our kitchen. £2.5 per scoop OR:

Choose 3 scoops of any flavours from the menu or add something different with our weekly special flavours - £6

Vanilla, crème fraiche & dulce de leche
See blackboard for additional flavours

DESSERT WINE

Boschendal Dessert Wine

£7 125ml, **£20** ½ bottle

A lavish natural sweet wine with concentrated raw honey, red apples, ripe melon & pineapple characters balanced by a lively natural acidity

SIDES

Skin-on Chips - £3

Buttered New Potatoes - £3

Mixed Salad - £3

Creamy Mash - £3

Buttered Market Greens - £3

Onion Rings - £3

Roast Potatoes - £3

Yorkshire Puddings - £1

HOT DRINKS

Coffee

Americano - £2.5

Espresso - £2.5

Latte - £3

Cappuccino - £3

Double Espresso - £3

Flat White - £3.5

Mocha - £3.5

Irish Coffee - £7

Irish (Jameson's)

Parisian (Courvoisier)

Italian (Disaronno)

Spanish (Liquor 43)

Calypso (Tia Maria)

Hot Chocolate - £3.5

Ivory Coast white

58% Venezuelan milk

Tea - £2

English Breakfast

Earl Grey

Darjeeling

Green Tea

Camomile

Jasmine

Peppermint

White Tea

APERITIFS

Whisky

Glenmorangie 18 43% - £7.5

Glenmorangie Signet 46% - £9

Brandy

Courvoisier 40% - £3

Hennessy Extra Fine 40% - £6.5

Hennessy XO 40% - £8.5

Liquor

Bailey's 50ml 17% - £3

Disaronno 28% - £3

Licor 43 31% - £3

Tia Maria 50ml 20% - £3

Chocolate Liquor 17% - £2.8

Amarula 17% - £2.8