



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

Garlic King Prawn - £7 (df)

Thai style sauce & toasted bread

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

Flat Iron - £10 (gf, df)

Medium rare flat iron steak, skin on chips & watercress salad

SHARERS

PUB CLASSICS

MAINS

SIDES

Sirloin - £21 (gf, df)

Chargrilled 28-day aged sirloin, roasted vine tomato, watercress & red onion salad & skin on chips

Pink peppercorn, blue cheese sauce, garlic butter or chive hollandaise - £1.5

Ox Cheek - £14.5

Slow braised ox cheek, truffle mash, blanched kale, balsamic roasted root vegetables & red wine jus

Chicken Supreme - £14

Corn fed chicken supreme, pumpkin purée, puy lentils, potato gratin, blanched kale, mozzarella croquette & chicken jus

Roasted Polenta - £11 (v, *gf)

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

Pork Belly - £14.5

Slow roasted pork belly, black pudding & sage stuffing, blanched kale, crackling, apple purée, olive oil mash, mustard crumb & cider jus

Mussels - £11.5 (*gf)

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

Market Fish

Delivered fresh from market

See blackboard for details

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

Calves Liver & Bacon - £14.5 (*gf)

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

Skin-on Chips - £3

Buttered New Potatoes - £3

Mixed Salad - £3

Creamy Mash - £3

Buttered Market Greens - £3

Onion Rings - £3

DESSERTS

DESSERT WINE

APERITIFS

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)

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

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

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

HOT DRINKS

SANDWICHES

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

Brie & Bacon - £8

Brie, bacon, mixed leaf & fresh tomato on sourdough bread, salted crisps & side salad

Halloumi - £9 (v)

Grilled halloumi, fresh tomato, watercress, harissa & honey dressing on sourdough, salted crisps & side salad

Fish Goujon - £8

Ale battered hake fish goujons & tartare on sourdough, salted crisps & side salad

Chicken & Bacon - £8

Chicken, bacon, lime & tarragon mayonnaise, mixed leaf on sourdough, salted crisps & side salad

Steak - £8

Flat iron steak, Lyonnaise onions, watercress & french mustard on sourdough, salted crisps & side salad