

Jolly Cooper, Epsom

Starters

- Soup & fresh baked Bread of the Day £4.50
Asparagus Tartlet, Soft Boiled Quails Egg with a Hollandaise Sauce £6.00
Crab & Dill Fritters, with a Cucumber & Radish Salsa £6.00
Buckwheat Pancake Gratin, stuffed with Mushrooms & Spinach with/without pulled Ham-Hock
£6.00
Smoked Mackerel & Horseradish Pâté, Pickled Fennel Salad with Toasted Sourdough £5.50
'Jolly Board' for Sharing - Ham-Hock Terrine, Scotch Egg with Mustard Mayo, Pickled Vegetables,
Padrone Peppers, Courgette Crisps, warm Bread, & Breaded Soft Cheese. £13.00

'The Grill'

- 7 oz 'Rose County' Rump Steak £14.50
7 oz 'Rose County' Sirloin £16.50
7 oz 'Rose County' Ribeye £18.00
9 oz Pork T-Bone £15.00

All served with: Triple Cooked Chips, Onion Rings & Warm Heritage Tomato Salad
& *a choice of:*

Horseradish Butter, Béarnaise Sauce, Garlic & Shallot Butter or Peppercorn Sauce.

- Glazed 'Jacobs Ladder' of Beef, Baked New Potatoes & Mustard Slaw £20.00
Coopers Burger, Streaky Bacon, Cheese, Triple Cooked Chips with Chilli Sauce £13.50

'The Sea'

- 'House' Beer-battered Fish, Triple Cooked Chips, Mushy Peas & Tartar Sauce £12.50
Smoked Haddock & Pea Kedgeree with a soft Poached Egg £11.50
'Off the Hook' Catch of the day - see Specials blackboard.

'The Land'

- Braised Pork Cheeks with a Herb & Mustard Crust, Turnip Purée, English Chard with a Aspalls
Cider Jelly £14.00
Rolled Lamb Breast with Apricot Stuffing, Wilted Spinach & Toasted Pine Nuts, Chargrilled
Aubergine with a Salsa Verde £14.00
1/2 Roasted Poussin, marinated with Lemon & Thyme, Boulangère Potatoes, Cabbage & Crispy
Lardons £14.50
Spinach, Potato & Cheddar Pie with Buttered Summer Greens £12.00

Sides

- Triple Cooked Chips £3.50
Buttered Greens £3.50
Roasted New Potatoes £3.50
Seasonal Salad £3.00

Desserts

- Rhubarb & Custard Tart, with Chantilly Cream £5.50
Layered Gooseberry Fool £5.00
Milk Chocolate Pot, Shortbread Biscuit & Homemade salted Fudge £6.00
Caramelised Nectarines Tarte tatin with Vanilla Ice-cream £5.50