

— THE —
JOLLY COOPERS
FREEHOUSE

All our dishes are homemade from the freshest, locally sourced produce to order

Appetizers

Homemade salted popcorn – 1

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 with warm bread & butter (n) (see specials board) – 4.95

Scottish mussels, moules mariniere, fennel & toasted bread (*gf) (df) – 5.95/10.95 (main inc. chips)

Vegan smoked aubergine & red pepper ragu, basil & toasted bread (*gf) (df) (v) – 5.25

Crab & salmon puff pastry, brown crab ketchup & watercress salad – 5.95

Sticky glazed pork belly bites, mixed leaves, fruity bbq sauce & crackling (gf) (df) – 5.75

Sharers

Charcuterie – Salami, chorizo, Parma ham, feta, roasted tomatoes, roasted mediterranean vegetables, houmous, pickled onions & focaccia – 13.95

Garlic studded camembert, toasted bread, crudités, apple & chilli chutney (*gf) (v) – 9.95

Baguettes

Available from 12-3.30 Monday - Saturday

Cheddar & bacon & tomato relish – 6

Salami, chorizo, gherkins, cheddar & mustard mayo – 7

Ale battered fish finger & tartar – 6

Chicken & bacon mayonnaise – 6

Sides – 3

Skin-on chips (gf) (v) (df), sweet potato fries (gf) (v) (df), creamy mash (gf) (v),
buttered new potatoes (gf) (v) (*df), red onion & tomato (gf) (v) (df), buttered market greens (gf) (v)

(*df), or onion rings (v)

White or Brown
Baguette

Add Chips, crisps
or soup for £1

If you require further information on ingredients which may cause allergy or intolerance, please speak with your server before you order your meal.

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.

(n) contains nuts, (gf) Gluten free, (v) vegetarian (*gf) can be gluten free (df) dairy free (*df) can be dairy free

Items marked with (k) are available in kid's portions £8.95

Mains

Available Lunch (12-3.30) & Dinner (6-9.30) Monday – Friday & Saturday (12-9.30)

See our blackboards for our chef's specials, lunch time offers, guest ales & Gin & tonic of the week

Catch of the day

Delivered fresh from market by Upstream seafood's, Croydon

see specials board for details

Curry of the week (K)

Inspired by dishes from across Asia & India

see specials board for details

House puff pastry pie

Puff pastry lid, olive oil infused mash potato & buttered market greens

see specials board for details

Richly flavoured and wonderfully tender, our steaks have been matured for at least 25 days & come direct from D. Parkers & Sons

Sirloin – hand cut to order, choose your weight, minimum 6oz - £2 per oz. (gf) (*df)

Served with skin on chips, roasted vine tomatoes, buttered market greens & a choice of peppercorn or blue cheese sauce

Lamb shank – 16.95

Low & slow moroccan lamb shank, apricot & prune couscous & market greens (*gf)

Confit pork belly– 13.95

Olive oil mash, gooseberries, market greens, butternut squash puree, black pudding, crackling & red wine jus (*gf)

Pan fried chicken supreme – 13.95

Wild mushrooms, bacon, cavolo nero, baby onion & butternut squash ragu (gf)

Spanish vegetable & egg bake – 10.95

Toasted focaccia & mixed salad (df) (*gf) (v)

Ale battered haddock fillet – 12.5 (K)

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

Hand pressed chargrilled 8oz beef burger – 11.95 (K)

Streaky bacon, cheddar cheese, relish, salad & skin on chips (*df)

Chilli con carne – 10.95 (K)

Beef, pork, bacon, rice & sour cream (gf)

Roasted pork, tomato & basil sausages – 10.95 (K)

Buttered market greens, creamy mash & gravy