

THE
JOLLY COOPERS

FREEHOUSE

EPSOM, KT18



AUTUMN &
WINTER MENU

NIBBLES

HOUMOUS, BREAD - 5
BREAD, NOCELLARA OLIVES, OIL - 5
HOUMOUS, BREAD & OLIVES - 7

SHARING DIRTY FRIES

TRUFFLE & PARMESAN - \$6.5 / L10
CHEESE & BACON - \$6.5 / L10
BEEF BRISKET CHILLI & CHEESE - \$9.5 / L13.5

SIDES

CHUNKY CHIPS - 4
SKINNY FRIES - 4

CREAMY MASH - 4
BREAD & BUTTER - 3

BUTTERED CABBAGE & BACON - 4
CRACKLING - 4

LARGE PLATES

STEAK OF THE WEEK

SEE SPECIALS BOARD, SPEAK TO A MEMBER OF THE TEAM OR SCAN THE QR CODE ON YOUR TABLE

THAI GREEN CHICKEN CURRY, SPRING VEGETABLES, STICKY RICE - \$10 / L14

THAI GREEN TOFU CURRY, SPRING VEGETABLES, STICKY RICE - \$9 / L12

SEABASS FILLET, CHERRY TOMATO & BALSAMIC, LINGUINI - 15 VEGETARIAN
OPTION
AVAILABLE

BEEF BRISKET CHILLI, STEAMED RICE, TORTILLA CHIPS - \$9 / L14

CUMBERLAND RING, CREAMY MASH, MARKET GREENS, CRISPY ONIONS, GRAVY - \$9 / L14 VEGETARIAN
OPTION
AVAILABLE

BURGERS

MOVING MOUNTAINS VEGAN BURGER, SPICY TOMATO JAM, BATTERED ONION RINGS & FRIES - 14

CHARGILLED BEEF BURGER, CHEDDAR, BACON, CRISPY ONIONS & FRIES - 14 GLUTEN FREE
BEN AVAILABLE

SOUTHERN FRIED CHICKEN BURGER, HASH BROWNS, DOUBLE CHEDDAR & FRIES - 14 GLUTEN FREE
BEN AVAILABLE

SMALL PLATES

SALT N' SZECHUAN SQUID, SRIRACHA MAYO - \$6 / L10

KOREAN POPCORN CAULIFLOWER, SESAME - 7

BLISTERED PADRON PEPPERS, AIOLI - \$5 / L7

CRISPY WHITEBAIT, TARTARE - \$6 / L8

SOUTHERN FRIED CHICKEN TENDERS - 8

HALLOUMI FRIES, SRIRACHA MAYO - 6.5

CARIBBEAN TOFU, LIME YOGHURT - 7

SOUP OF THE DAY, CRUSTY BREAD & BUTTER - 7

SHARING PLATES

BEEF BRISKET CHILLI NACHOS, MELTED CHEESE,
GUACAMOLE - 13

PULLED JACKFRUIT NACHOS, LIME & COCONUT
YOGHURT, GUACAMOLE - 13

GARLIC & ROSEMARY STUDED BAKED CAMEMBERT,
CRUSTY BREAD, ONION CHUTNEY - 13 25+ MINUTES

CONTAINS GLUTEN CONTAINS NUTS S SMALL
 VEGETARIAN VEGAN DAIRY FREE L STANDARD

@jolly_coopers

ROASTS

ALL OUR ROASTS COME WITH; CRISPY ROAST POTATOES, SLOW BRAISED BABY CARROTS, MARKET GREENS, ROAST PARSNIPS, BRAISED RED CABBAGE, YORKSHIRE PUDDING & GRAVY

RARE ROAST SIRLOIN – 17.5 #

ROAST PORK LOIN – 16.5 #

SLOW ROAST LAMB SHANK – 25 #

MIXED ROAST: RARE ROAST BEEF, PORK LOIN &

LAMB SHANK – 30 #

MEAT-FREE ROAST SAUSAGE – 15 # ①

SWEET PLATES

CHOCOLATE LAVA CAKE, HAZELNUT ICE CREAM – 7 # #

STICKY TOFFEE PUDDING, VANILLA ICE CREAM – 7 ①

SEASONAL FRUIT & PISTACHIO CRUMBLE, CUSTARD – 7 # #

BAKED CHEESECAKE, RASPBERRY ICE CREAM – 7 ①

CAFE AFFOGATO – 6 ①

DISARONNO AFFOGATO – 8 # #

MILK CHOCOLATE TRUFFLE – 1 ①

NORTHERN BLOC ICE CREAM – 2.5 / 6 ①

BOURBON VANILLA

WHITE CHOCOLATE & RASPBERRY

HAZELNUT & TONKA BEAN #

RHUBARB & RASPBERRY √

COFFEE

AMERICANO – 2.5

CAPPUCCINO – 3

LATTE – 3

DOUBLE ESPRESSO – 3

MACCHIATO – 3.5

FLAT WHITE – 3.5

ICED COFFEE – 3.5

ICED LATTE – 3.5

TEA

GREEN TEA – 2

PEPPERMINT – 2

ENGLISH BREAKFAST – 2

SEMI SKIMMED / OATLY OAT MILK

DESSERT WINE

DOMAINE GRANGE NEUVE MONBAZILLAC 500ML – 30

PORT

WARRE'S OTIMA 10YO PORT 50ML / 500ML – 4.5 / 40

COCKTAILS

JAPANESE SLIPPER – 7.5

BLOODY MARY – 10

MARGARITA – 9.5

MARTINI – 11

♥ AMARETTO SOURS – 9.5

♥ PORNSTAR MARTINI – 9.5

ESPRESSO MARTINI – 9.5

♥ PINA COLADA – 10

♥ COSMOPOLITAN – 11

APERITIF

BAILEY'S – 7

KAHLUA – 6

MIDORI – 6

DISARONNO – 6

TIA MARIA – 6

ELDERFLOWER LIQUEUR – 7

MELLO CELLO LIMONCELLO – 8.4

COINTREAU – 6

ALLERGY ADVICE

IF YOU REQUIRE FURTHER INFORMATION ON INGREDIENTS WHICH MAY CAUSE ALLERGY OR INTOLERANCE, PLEASE SPEAK WITH YOUR SERVER

IF YOU DO HAVE A FOOD ALLERGY, IT IS HELPFUL TO US IF YOU COULD INFORM THE TEAM SO THAT WE CAN ENSURE THAT THE DISH YOU SELECT IS NOT AT RISK OF CROSS CONTAMINATION BY OTHER FOODS DURING ITS PREPARATION & SERVICE.