Puddings

Apricot Fool 7

Chocolate Mousse 8

Apple & Blackberry Crumble, Ice Cream 8

Eccles Cake & Cheese 12

*After extensive tastings we have chosen our two favourite cheeses, Charles Martel Single Gloucester & Smarts Double Gloucester to sit alongside a freshly baked Eccles cake from Bakery on The Water.*

Mains

Home-made Lamb Faggot, Neeps 17

Whole Plaice, Caper Butter 24

Pork Chop, Cider Sauce 21

Beetroot, Walnut & Blue Cheese Tart 16

Lamb & Mushroom Pie, Greens, Gravy 19.5

Smoked Haddock Fish Cake, Chive Sauce 18

Bangers & Mash, Onion Gravy 18

The Village Pub

Pub Snacks

Sides

Peas & Beans 5

Green Salad 4.5

New Potatoes 5

Chips 5

Crispy Potatoes & Garlic Dip 5

Chipolatas
& Mustard 4.5

Cockles & Vinegar 5

Starters

Marmite Mushrooms
on Toast 9

Trout, Cucumber & Lemon Dressing 12

Onion Soup, Bloomer 7

Jellied Ham Hock, Mustard 10

Squash, Seeds & Yoghurt Dressing 8

Potted Shrimp, Pickles 12

Egg Mayo, Anchovies 7

Bread & Butter 2

Village Pub Ploughman’s

Smarts Double Gloucester, Smoked Ham, Pork Pie, White Bloomer, Pickled Onion, Chutney 17

Jesse Smith’s
Pork Pie 5.5

Gentleman’s
Relish on Toast 5

Pork Scratchings 4

Softs

Coke 3.75

Diet Coke 3.75

Luscombe Lemonade 4

Fever Tree Tonics 3.75

Eager Juices 4

Bottlegreen
Apple Presse 4

Bottlegreen Elderflower Presse 4

Pip Organic Cloudy
Apple Carton 3

Pip Organic
Strawberry & Blackcurrant Carton 3

To Finish

Taylor’s Quinta de Vargellas 2015 20.5% 8.8

Triana Pedro Ximenez Sherry 15% 7.2

La Vieille Prune 42% 10

Recioto della Valpolicella, ‘Tesaura’,
Vapantena, Veneto 2020 7

Sauternes, Chateau Laville, Bordeaux 2018 9

Gravity Fed Ales

Tom Long, Stroud Brewery 3.8% 4.9

Wiltshire Gold, Arkell’s Brewery 3.7% 4.9

Bottled

Hawkstone Lager 4.8% 6

Deya Magazine Cover
IPA 4.2% 6.5

Severn Sparkling
Perry 5.4% 5.9

Lucky Saint Pilsner 0.5% 5

Guinness 0.0% 5

On Draught

LOL Light Lager 4% 5.6

Guinness 4.2% 5.9

Deya Steady Rolling Man
IPA 5.2% 6.2

Severn Medium Cider 5.4% 5.8

The Village Pub