

# THE VOLUNTEER TAVERN

## Starters

**Homemade Hummus** served with warmed pitta bread £3.50

**Homemade Cauliflower and Broccoli Soup**, served with white or granary bread £4.50

**Marinated Olives** Served with balsamic vinegar, olive oil and chunk of bread £4.50

## Salads

**Chargrill chicken, Halloumi & Peppadew salad**  
£6.50 / £9.25

**Goats Cheese, Butternut Squash & Walnut salad** £6.25 / £8.50

**Sunday Ploughman's** - chicken, rare beef, pork belly, Yorkshire pudding, roast potatoes, pickles, homemade horseradish, bread & salad  
£11.95

## Sides

**Cauliflower Cheese** £2.75

**Parsnips** £2.75



@VOLUNTEERTAVERN

## Roasts

**Rare Roasted Topside of Beef** £11.95

Free range, organic, 48 day hung, locally farmed (Hereford)

**Slow Cooked Belly of Pork** £11.95

Free range and organic, locally farmed (Gloucestershire)

**Lemon & Thyme Roasted Chicken** £11.95

Free range, reared on the River Wye, sage and pine nut stuffing

**Carrot, Coriander & Cashew Nut Roast (V)** £9.95

Served with vegetarian gravy

## The Trinity

All. Three. Meats. £13.95

All served with crispy roast potatoes, homemade Yorkshire pudding, broccoli, braised cabbage with smoked bacon (omnivores only), honey and orange glazed carrots & gravy so good it makes our Mum proud.

Bristol Good Food Awards 2014

Nominated for:

Best Sunday Lunch

Best Pub Food

Best Newcomer

TripAdvisor

Awarded Certificate of Excellence

## Homemade Desserts (V)

£5.75

**Sticky Toffee Pudding**, with citrus caramel and Madagascan vanilla ice cream

**Hazelnut Chocolate Brownie** with Chocolate Honey ice cream and fruits of the forest compote

**Apple and Rhubarb Crumble** with spiced crème Anglaise

**Eton Mess** Chantilly cream with meringue and fresh strawberries

Please notify us of any dietary requirements and we will try our absolute hardest to cater for your needs but please be aware that all food listed is prepared fresh, more or less all homemade, in the same kitchen so may contain traces of allergens.

# Wine Listy Thingy

## Red

### **Patriarche Heritage (France, 2012, 12%)**

Medium bodied, hints of raspberry & blackcurrant

### **Shiraz (Australia, 2013, 13.5%)**

Mulberry and plum with a spicy finish

### **Merlot (Chile, 2012, 13%)**

Strawberry, plum, vanilla & dried herbs

### **Cabernet Sauvignon (Chile, 2012, 13%)**

Berries, cloves & vanilla

### **Valentin Duc (France, 2011, 13%)**

Big fruit flavours, lively spice, smooth finish

### **Rioja Crianza (Spain, 2010, 12.5%)**

Tempranillo grape, ripe berry & silky finish

### **Fleurie (France, 2011, 13%)**

Burgundian region, Gamay grape, berry flavours with peppery aftertaste

### **Chinon (France, 2010, 13.5%)**

Oaked in wooden barrels, smooth with cherry flavours

### **Esteva Douro (Portugal, 2010, 13%)**

Raspberry, blackberry & aroma of violets

## White

### **Chardonnay (Australia, 2011, 12.5%)**

Dry and well rounded. Red apple and melon

### **Pinot Grigio (Sicily, 2013, 12%)**

Vanilla and citrus

### **Sauvignon Blanc (Chile, 2013, 13.5%)**

Citrus and peaches

### **Touranie Oisly (France, 2013, 13%)**

Sauvignon Blanc grape - crisp, lively, fresh, big citrus fruit flavours

### **Di Montefiascone (Italy, 2012, 12%)**

Predominant Trebbiano grape brings big apple, melon and nectar flavours

### **Sancerre (France, 2012, 12.5%)**

Sauvignon Blanc grape - oaked to smooth off citrus flavours, slightly smokey

## Rose

### **Pays D'Herault (France, 2013, 12.5%)**

Juicy, light and crisp, subtle hint of violet

## Fizz

### **Louis de Grenelle (France, 12.5%)**

Rose Saumur

White Saumur

100% Pure Chardonnay

175ml 750ml

£4.15 £15.95

£4.95 £17.45

£4.95 £17.45

£4.95 £17.45

£24.95

£27.95

£29.95

£31.95

£35.95

£4.15 £15.45

£4.95 £17.45

£4.95 £17.45

£24.95

£25.95

£35.95

£4.15 £15.95

£35.95