

# Galloping



# Goose

## Beverages



### Specialty

#### Galloping Goose Cider

Cider brewed from Galloping Goose apple orchard.

#### The Sidecar

Cognac, orange liqueur and lemon juice.

#### Pimm's Iced Tea

Chill brewed orange pekoe tea, fresh lemon juice, Pimm's No. 1 and agave nectar.

### Beer

#### Belhaven Scottish Stout

#### Harvey's Imperial Extra Double Stout

#### Morland Old Speckled Hen

#### Wychwood Hobgoblin

#### Fuller's London Porter

#### Lovibonds Lagerboy

#### Carling

#### Worthington White Shield

#### Bateman's Rosey Nosey

## Our Story



The Galloping Goose was established in 1873 by my great-grandmother, Marike. She inherited from her father a 23 acre apple orchard and his prized goose Gertrude at the age of 16. In the beginning she would sell cider and pies on the edge of town to the villagers. Eventually she saved enough turn the farmhouse at the end of her land into The Galloping Goose. Over the last century The Galloping Goose has been handed down to the eldest daughter who keeps the legacy of the pub alive.

## Dinner

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#### Fish and Chips £8

#### Bangers and Mash £7

Sausages and mashed potato, with peas and gravy.

#### Toad in the Hole £7

Sausages in Yorkshire pudding batter served with gravy and vegetables.

#### Sunday Roast £10

Roasted beef, roast potato, Yorkshire pudding, stuffing, vegetables (roasted: parsnips, Brussels sprouts, peas, carrots, and broccoli) and gravy.

#### Shepard's Pie £9

Ground lamb cooked with vegetables and Guinness for an extra flavor boost, then topped with fluffy mashed potato and baked.

### Desserts

#### Apple Cake

Slim, moist cake made with apples from our own orchard, that is served warm with a dollop of fresh cream.

#### Apple Pie

Classic apple pie served hot with custard sauce.

#### Apple Crumble

The crumble is made with Bramley apples and served fresh from the oven with clotted cream.

#### Spotted Dick

Tender steamed pudding dotted with succulent black currants is drizzled with a luxuriously rich and creamy vanilla custard.

#### Eton Mess

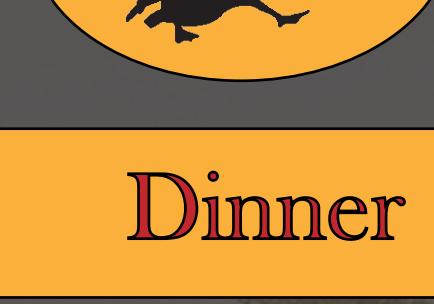
Crunchy meringue, whipped cream and fresh strawberry sauce with a splash of ginger cordial adds a twist to this classic dessert.

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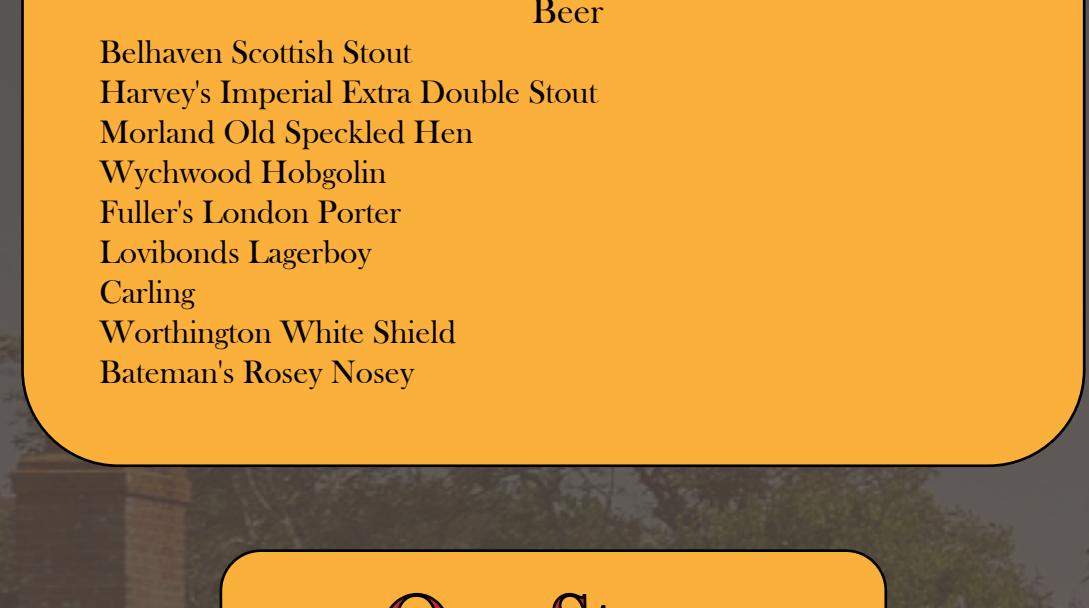
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