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## STARTERS

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Why not try one of our pre-dinner cocktails?

**Kir Royale**  
Crème de cassis, Prosecco  
£7

**Elderflower Bellini**  
Chase Elderflower Liqueur, Prosecco  
£7

**Classic Champagne Cocktail**  
Hennessy, brown sugar, bitters  
£9

**Pea**  
Braised pigs head, mint, apple, kohlrabi  
£8

**Ceviche**  
Salmon, avocado, lime, strawberry  
£7

**Asparagus (v)**  
Pickled ruby gem, poached egg, almonds  
£8

**Bone marrow**  
Persillade, land cress, sourdough  
£6

**Scallop**  
Blue cheese, cauliflower, white chocolate, caviar  
£10

**English tomatoes (v)**  
Goats curd, meringue, beetroot  
£7

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.

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## MAIN COURSES

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### Pig

Braised belly, black & white pudding, apple, pearl barley, kale  
£17

### Cotswold white chicken

Peas in the pod, tarragon fricassee, jersey royals  
£16

### Hogget

Sumac toasted quinoa, aubergine, radicchio, dukkah  
£18

### Stone bass

Shellfish bisque, linguine, saffron  
£16

### Gnocchi (v)

Leek, Jerusalem artichoke, feta, pickled walnuts  
£14

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## FROM THE GRILL

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### Steaks

*Subject to availability*

Martin's longhorn beef, roasted tomato, baked field mushroom, bone marrow & parsley butter

180g single muscle rump £16

210g sirloin £19

210g rib-eye £21

### Old Stocks Burger

House made patty, chili jam, Dijon mayo, lettuce, fries

£15

### Chorizo Burger

Todenham Manor farm Chorizo patty, Blue Monday cheese, Harissa mayo, lettuce, fries

£14

Add toppings of your choice, no charge!

Sweet cure bacon / Double Gloucester / Onion rings

Jalapeño coleslaw / Brie / Pickles

### Trout

Whole Bibury trout, fennel & garlic butter, jersey royals, watercress

£14

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### A Bit On The Side

Parmesan truffle fries / Paprika fries, aioli / Beer battered onion rings

Dressed leaves / English tomatoes / Roasted pepper & chickpeas / Grilled local asparagus

£3 each

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## DESSERTS

£6.50 each

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### Crème brûlée (v)

White chocolate, raspberry, dark chocolate cookie

### Profiteroles (v)

Espresso, caramel, vanilla ice cream

### Lemon (v)

Curd, sweet pastry crumble, meringue, strawberry

### Cheese Selection (v)

Chutney, celery, grapes Three cheeses £7.50 / Four cheeses £9.50 / Five cheeses £11.50  
See our cheese menu or ask your server for today's local selection

### Local selection of ice creams (v)

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## AFTER-DINNER COCKTAILS

£8 each

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### Espresso Martini

Smirnoff, Tia Maria, espresso, gomme syrup

### Chocolate Martini

Smirnoff, Baileys, crème de cacao, cream

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