

# BRUNCH

## — BRUNCH ITEMS —

### Avocado (v)

Sour dough, poached eggs  
£9

### Baked field mushrooms (v)

Sour dough, poached eggs  
£8

### Eggs

Benedict, Royale or Florentine (v)  
£9

### Smoked Salmon

Scrambled egg  
£9

### Brunch burrito

Merguez sausage (optional), avocado, pico de gallo,  
OSI beans, scrambled egg, sour cream  
£11

### Bath pig chorizo hash

Rustic potatoes, roasted pepper, onion,  
mushroom, fried egg  
£10

### Buttermilk chicken

Waffles, maple syrup  
£11

### Pancakes (v)

Clotted cream, compote or maple syrup  
£8

### French toast (v)

Clotted cream  
£8

## — LUNCH ITEMS —

### Old Stocks Inn Burger

Charcoal mayo, lettuce, tomato, fries  
£15

### Halloumi burger (v)

Field mushroom, harissa mayo, lettuce, fries  
£14

*Add toppings of your choice, no charge!*

Smoked bacon / double Gloucester / onion rings / gherkin

### Catch of the day

New potatoes, rocket, house dressing  
£14

### Buttermilk chicken

Slaw, fries, aioli  
£14

### Super Salad

Quinoa, avocado, pomegranate, chia seeds, feta cheese  
£10

### Caesar Salad

Chicken £10 / Prawn £9 / Classic £8

### Caprese (v)

Buffalo mozzarella, heritage tomatoes, basil,  
peppery leaves, olive oil, balsamic  
£9

### Sharing Ploughmans (v option available)

Double Gloucester, stilton, sausage roll, pickles,  
sour dough, chutney  
£14

### Sharing Charcuterie

Selection of continental and locally cured meats,  
pickles, sour dough  
£14

## — A BIT ON THE SIDE —

£3 each

Fries - Plain, parmesan & truffle, Chilli & lime / Beer battered onion rings

Homestyle potatoes / Grilled summer vegetables

(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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## STARTERS

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### THE TASTEFUL TWELVE



Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice? £7

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#### Goats cheese (v)

Beetroot, smoked avocado cream, sable biscuit

£7

#### Scallop

Herb broth, carrot, coriander, squid ink rice cracker

£10

#### Asparagus

Parmesan, cured yolk, parma ham, sour dough

£8

#### Tartare

Longhorn rump, oyster, apple, yolk, parsley

£8.50

#### Soup of the Day (v)

with garnish

£6.50

#### Salmon

Gin cured, cucumber, citrus, crème fraiche

£8

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## MAIN COURSES

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### Pork Loin

Cider apple, heritage carrots, rosti, radish

£17

### Stone Bass

Summer vegetables, tomato, jersey royals

£18

### Chicken

Cauliflower, poached dates, soy, ginger, lemongrass, apple

£16

### Hake

Braised oxtail, celeriac, onion, roasted hazelnut

£17

### Gnocchi (v)

Fennel ricotta, rich tomato sauce, baby vegetables, jersey royal crisps

£14

### Lamb

Cutlet & breast, artichoke, sorrel, sour cream, girolles

£18

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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

210g chuck eye £15

180g single muscle rump £17

210g rib-eye £21

### Catch of the Day

New potatoes, rocket, house dressing

£15

### A Bit On The Side

Parmesan truffle fries / Chicken Skin Fries / Lawless onion rings

Sautéed Kale & Chilli / Roasted Jerusalem Artichokes

£3 each

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## DESSERTS

£6,50 each

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### Chocolate (v)

Praline, popcorn, popping candy

### Banoffee (v)

Caramel, banana cream, smoked sea salt

### Pistachio Cake (v)

Olive oil, rhubarb, orange

### Strawberry (v)

Elderflower, arlettes

### Selection of Hilbrook's ice cream

Vanilla / Blackberry / Chocolate / Gin & Tonic Sorbet / Strawberry Sorbet

### Selection of English cheeses

Three cheeses £7,50 / Four cheeses £9,50 / Five cheeses £11,50

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## AFTER-DINNER COCKTAILS

£8 each

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### Espresso martini

Stolichnaya, Mr black, cold pressed coffee

### Fig and Chocolate Martini

Cardamom & Plum Vodka, Crème De Cacao, Fig Liqueur

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