
STARTERS

Why not try one of our pre-dinner cocktails or enjoy some nibbles while you look at the menu?

Kir Royale
Crème de cassis, Prosecco
£5.50

Elderflower Bellini
Chase Elderflower Liqueur, Prosecco
£6

Classic Champagne Cocktail
Hennessy, brown sugar, bitters
£9

Breads and Olives to Share (v)
£7

Rabbit
Loin, pea shoots, celeriac, leg, pearl barley, lemon
£7

Pigeon
Breast, granola, redcurrant, coffee, almond
£7

Salmon
Avocado, wasabi, orange, flowers
£7

Rarebit (v)
Westcombe Cheddar, toast, mushroom, mustard seed
£7

Pea
Ham hock, mint, apple, kohlrabi salad
£6.50

(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.

MAIN COURSES

Trout

Potato pressing, kale, shrimp, beetroot hollandaise
£17

Blade of Beef

Baby veg, spinach potatoes, sorrel purée, cabbage crisp
£16

Pork

Pressed belly, black pudding croquette, artichoke, crackling, apple
£18

Chicken

Corn fed, leg 'kiev', hispi, onion hash, parma ham
£14

Polenta (v)

Chargrilled, ragout, beetroot, spinach
£15.50

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FROM THE GRILL

Steaks

Subject to availability

Cherry tomatoes, flat mushroom, potato rösti, cep and truffle butter, bone marrow

10oz rump £17

10oz rib-eye £19

8oz fillet £25

Old Stocks Burger

Beef burger, bacon jam, Dijon mayo, lettuce, fries

£15

Chorizo Burger

Todenham Farm chorizo, crumbled blue cheese, harissa mayo, Baby Gem, fries

£14

Add your favourite burger topping(s) free of charge:
Smoked bacon / Westcombe Cheddar / Onion rings
Jalapeño coleslaw / Baby pickled gherkins / Brie

Sides

Rocket and Parmesan salad / Sprouting broccoli with almond and chilli / Onion rings
Buttered seasonal vegetables / Potato gratin / Bacon-dusted fries / Parmesan and herb fries

£3 each

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DESSERTS

£6,50 each

Torte

Chocolate, caramel, cream

Crumble

Rhubarb, oats, honey, crème anglaise, vanilla

Lime

Panna cotta, coconut, madelines

Baklava

Mixed walnuts, honey, orange, vanilla cream

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

AFTER-DINNER COCKTAILS

£6,50 each

Espresso Martini

Smirnoff, Tia Maria, espresso, gomme syrup

Chocolate Martini

Smirnoff, Baileys, crème de cacao, cream

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