# **STARTERS**

## Soup

Today's soup, freshly baked bread and butter  $\pounds_5$ 

## Carpaccio

Aberdeen Angus beef, quail egg, pecorino, charcoal salt, truffle oil  $\pounds 7$ 

#### Terrine

Pressed corn-fed chicken, smoked bacon and leeks, to mato coulis  $\pounds 7$ 

#### Chilled Seafood

Crab and prawn, brown crab mayo, lemon, fennel

£7

### Beetroot (v)

Cheltenham beetroot, goat's cheese, radishes, garden leaves and herbs, sherry dressing

# MAIN COURSES

### Chicken

Roasted corn-fed breast and thigh, potato rösti, tarragon mousse, mushroom ravioli, baby spinach £13

## Pork Belly

Glazed cheek, scallops, cauliflower, black pudding, vanilla and apple pureé £15 without scallops /£19 with scallops

#### Stone Bass

Black cabbage, capers, Parmentier potatoes, confit shallot, white wine  $\pounds 17$ 

#### Lamb

Pavé of lamb, side of shepherd's pie, peas and carrots, shallot crumb

£17

## Vegetables (v)

Medley of seasonal vegetables, saffron risotto, quail egg, celery root  $\pounds_{12}$ 

## FROM THE GRILL

#### Steaks

Aubrey Allen's dry-aged beef, hand cut chips, vine tomato, watercress, sauce Béarnaise 70z flat-iron steak £15
100z sirloin on the bone £21
100z tail-on rib-eye £22
Fillet of beef medallions £23

#### Lemon Sole

Grilled and served whole with lemon mash, garlic kale, caper shallot butter  $\pounds$ 19

### Old Stocks Burger

Beef burger, chilli jam, Dijon mayo, lettuce, fries £14

### Chickpea Burger

Spiced chickpea, cumin and coriander burger, halloumi, harissa mayonnaise, fries  $\pounds 12$ 

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

#### Sides

Truffle-scented pecorino fries / Rocket with Parmesan and balsamic
Lightly spiced ale-battered onion rings / Sweet- and sour-braised red cabbage
Lemon curly kale / Fine French beans tossed in chilli and garlic
Charred Mediterranean vegetable salad
£3.50 each