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## STARTERS

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### Soup

Today's soup, freshly baked bread and butter

£5

### Carpaccio

Aberdeen Angus beef, quail egg, pecorino, charcoal salt, truffle oil

£7

### Terrine

Pressed corn-fed chicken, smoked bacon and leeks, tomato coulis

£7

### Salmon

Citrus-cured salmon, new potatoes, fennel salad, lemon

£7

### Beetroot (v)

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

£6

(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.

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## MAIN COURSES

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### Chicken

Roasted corn-fed breast and thigh, pressed potato, seasonal cabbage, smoked bacon sauce

£14

### Pork Belly

Glazed cheek, roasted cauliflower, black pudding, vanilla and apple pureé

£15

### Market Fish of the Day

Pistachio crust, lemon risotto, charred leeks, herb oil

£17

### Lamb

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

£17

### Mushroom Wellington (v)

Creamed potato, wild mushrooms, baby spinach, blue cheese

£12

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## FROM THE GRILL

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### Steaks

Aubrey Allen's dry-aged beef, hand cut chips, vine tomato, watercress, sauce Béarnaise

7oz flat-iron steak £15

10oz sirloin on the bone £21

10oz tail-on rib-eye £22

Fillet of beef medallions £23

### Old Stocks Burger

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

£14

### Chorizo Burger

Todenham Farm chorizo, chilli jam, harissa mayo, lettuce, fries

£13

### Chickpea Burger

Spiced chickpea, cumin and coriander burger, harissa mayo, fries

£12

Add your favourite burger topping(s) free of charge:

Smoked bacon / Westcombe Cheddar / Onion rings

Jalapeño coleslaw / Baby pickled gherkins / Camembert

### Lemon Sole

Grilled and served whole with lemon mash, seasonal greens, caper shallot butter

£19

### Sides

Truffle-scented pecorino fries / Rocket with Parmesan and balsamic

Lightly spiced ale-battered onion rings / Sweet- and sour-braised red cabbage

Seasonal vegetables / Fine French beans tossed in chilli and garlic

Charred Mediterranean vegetable salad

£3.50 each

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## DESSERTS

£5 each

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### Chocolate (v)

Today's selection of homemade chocolate desserts

### Cheesecake (v)

Peanuts, oatmeal, brittle, milk chocolate cup

### Mousse

Lemon and lime, white chocolate, mint, rose vanilla biscotti

### Eton Mess

Meringue, mixed berries, jelly, Chantilly

### Iced Parfait (v)

Blackberry and apple, honeycomb

### Cheese (v)

Today's selection of British cheeses, quince, grapes, water crackers

(£2 Supplement)

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