

# THE OLD STOCKS

INN

## - Dinner -

- Homemade Bread & House Butter -

<b>Snacks</b>	Chilli & Garlic Olives (v)	6
	Chicken Crackling, Sage & Onion Mayo	7
	Pork Crackling & Toffee Apple Purée	7
<b>Starters</b>	Pea Velouté, Smoked Pancetta & Crouton (v)	11
	Venison Tartare, Beetroot, Celeriac Remoulade & Shemji	15
	Pork Pâté, Smoked Bacon, Ham Hock, Piccalilli & Bacon Brioche	13
	Wild Garlic and Goats Cheese Arancini, Pea Puree, Truffle Dressing (v)	12
	Jersey Royal, Asparagus, Shallot, Watercress Emulsion & Crouton (v)	12
	Smokin' Brothers Salmon, Crème Fraiche, Crouton, Cucumber & Shallot	13
	Burrata, Isle of White Tomatoes, Crispy Chilli Oil & Toasted Focaccia (v)	14
	Cured Sea Trout, Dressed Fennel, Lemon & Keta Caviar	13
Cornish Crab Risotto, Pickled Lemon & Saffron	18/32	
<b>Mains</b>	Pork Belly, Charred Cauliflower, Radish & Spring Onion	32
	Market Fish, Prawn Beurre Blanc & Cornish New Potatoes	35
	Beef Fillet, Braised Brisket Stuffed Onion & Creamed Potato	35
	Duck Breast, Creamed Potato, Braised Carrot, Girolles & Hazelnut	31
	Cornish Bream, Lentils, Verjus, Samphire & Crispy Mussels	31
	Celeriac, King Oyster, Pickled Walnut Ketchup & Baby Gem (v)	28
	Parmesan Gnocchi, Butternut Squash & Hen of the Woods (v)	28
	Loin of Lamb, Potato Terrine, Anchovy, Peas & Bacon	32
<b>Steaks</b>	170g Flat Iron Steak, Peppercorn Sauce, Shallot & Radish Salad, Fries	30
	225g Rib Eye Steak, Café De Paris, Fries & Isle of White Tomato Salad	40
<b>Sides</b>	Fries (v)	6
	Seasonal Greens & Parsley Butter (v)	6
	Roast Hispi Cabbage, Sriracha Mayo & Crispy Onion (v)	6
	Caesar, Anchovy, Parmesan, Smoked Bacon & Crouton	6
	Mediterranean Chickpea Salad & Feta (v)	7
	New Potatoes & Nori Butter Sauce (v)	6

(v) vegetarian, (vg) dish can be adapted to be vegan.

Some dishes may contain allergens. If you would like to know more about the specific ingredients please ask a member of staff.

An optional 12.5% service charge is applied as standard to all bills.

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### - Pudding -

Rum Glazed Pineapple, Peach & Passion Sorbet (v) 12

Strawberry Bavarois, Meringue, Lemon & White Chocolate 12

Chocolate Delice, Pistachio Sponge, Aerated Chocolate, Sour Cream Sorbet (v) 12

Carrot Cake, Mandarin, Candied Orange, & Cream Cheese Semifreddo (v) 12

Chocolate & Hazelnut Affogato, Extract Coffee Espresso & Ice Cream (v) 12

Cotswold Cheese Company Cheeses, Quince, House Chutney & Crackers 13

#### **Pudding Wine** 75ml

St Stephens Crown Tokaji Aszu 2019

8

Châteaux Petit Verdrines Sauternes 2017

10.5

L'Acienne Cure Monbazillac 2021

10

#### **Port** 75ml

Quinta de la Rosa LBV

9

Quinta de la Rosa Extra Dry White

6

Quinta de la Rosa Tawny 10 Year

13

#### **Single Malt, Cognac & Armagnac** 25ml

Oban 14 Year 11

Bowmore 12 Year 6

Glenkinchie 12 Year 7

Cotswolds Single Malt 6.5

Grand Armagnac Janneau XO 10

Courvoisier V.S Cognac 4.25

Hennessy X.O Cognac 22

Boulard Calvados 5

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