

THE OLD STOCKS

INN

- Dinner -

- Homemade Bread & House Butter -

Snacks	Chilli & Garlic Olives (v)	6
	Chicken Crackling, Sage & Onion Mayo	7
	Pork Crackling & Toffee Apple Purée	7
Starters	Beetroot, Goats Curd & Pine Nut (v)	12
	Chicken & Mushroom Terrine, Parma Ham & Sweetcorn	13
	Cauliflower Velouté, Almond & Wild Garlic (v)	11
	Smokin' Brothers Salmon, Crème Fraiche, Crouton, Cucumber & Shallot	13
	Wild Mushroom Arancini, Black Garlic & Miso Purée & Pickled Shallot (v)	12
	Worcestershire Asparagus, Crispy Cacklebean Egg, Wild Garlic Pesto	12
	Burrata, Crushed Peas, Crispy Chilli Oil, & Toasted Focaccia (v)	14
	Gin & Tonic Cured Salmon, Pickled Cucumber & Lime Purée	13
	Cornish Crab Risotto, Pickled Lemon & Saffron	18/32
Mains	Beef Fillet, Braised Rib Croquette, Baby Carrot & Cavolo Nero	33
	Whole Sole, Shellfish Meuniere Sauce, Crushed Cornish New Potatoes	35
	Maple Glazed Pork Tomahawk, Sage & Onion Rosti, Burnt Apple Purée	32
	Roast Rump of Lamb, Pear Barley & Wild Garlic Risotto & Asparagus	32
	Cod Loin, Jerusalem Artichoke, Creamed Potato, Maitake & Chicken Jus	31
	Guinea Fowl Breast, Creamed Potato, Braised Carrot, Girolles & Hazelnut	31
	Spiced Parsnip Risotto, Charred Picollo Parsnip & Crispy Cavolo (v)	28
	Parmesan Gnocchi, Butternut Squash & Hen of the Woods (v)	28
Steaks	170g Flat Iron, Peppercorn Sauce, Pickled Shallot & Radish Salad & Fries	30
	340g Bone on Sirloin, Charred Gem Caesar, Red Wine Jus & Fries	45
Sides	Fries (v)	6
	Bitter Leaf Salad & Orange Dressing (v)	6
	Chargrilled Tenderstem & Chilli Dressing (v)	6
	Creamed Potato, Beef Short Rib, Crispy Onion & Red Wine Jus	9
	Caesar, Anchovy, Parmesan, Smoked Bacon & Crouton	6
	Crushed New Potatoes, Lemon & Chive (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
- Vanilla Panna Cotta, Poached Yorkshire Rhubarb & Almond (v) 11
- Chocolate Mousse, Clementines, Blossom Honey Honeycomb (v) 12
- Chocolate & Hazelnut Affogato, Extract Coffee Espresso & Ice Cream (v) 12
- Sticky Toffee Cake, Caramelised Banana, Mascarpone & White Chocolate (v) 12
- Cotswold Cheese Company Cheeses, Quince, Honeycomb & 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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