

THE OLD STOCKS

INN

- Dinner -

- Homemade Bread & House Butter -

Starters	Buttermilk Fried Cauliflower, Crème Fraiche, Beetroot, Dukkah (v)	12
	Seared Scallops, Pear and Bacon Jam, Cauliflower, Lime, Crouton	15
	Leek and Baked Potato Veloute, Crispy Cacklebean Egg, Fried Leek (v)	12
	Smokin' Bros' Salmon Tartare, Avocado, Soy & Keta Caviar, Seed Cracker	13
	Burrata, Heritage Beetroot, Orange, Red Pepper Piperade, Foccacia (v)	14
	Chorizo Arancini, White Bean Humous, Pickled Red Onion, Dill	13
	Duck, Pork & Apricot Terrine, English Mustard Mayo, Milk Bread	14
	Cured & Charred Mackerel, Crème Fraiche, Beetroot & Dukkah	13
	Cornish Crab Risotto, Pickled Lemon & Saffron	18/32
Mains	Pork Belly, Charred Cauliflower, Radish & Spring Onion	32
	Beef Rump, Beef Fat Baby Carrot, Braised Beef 'Cottage Pie'	32
	Cornish Plaice, Mussel & Caviar Risotto, Crispy Shallot, Sea Herbs	31
	Crispy Duck Leg, Creamed Potato, Chargrilled Peach & Crispy Onion	31
	Whole Market Fish, Shellfish Beurre Blanc, Tenderstem Broccoli	35
	Wild Mushroom Risotto, Charred King Oyster Mushroom & Parmesan (v)	28
	Vadouvan Spiced Boulangere Potato, Roast Baby Carrot, Roscoff Onion (v)	28
	Guinea Fowl Breast, Confit Leg, Celeriac & Roscoff Onion	32
Steak	226g Rib-Eye Steak, Peppercorn & Wild Mushroom Sauce, Fries	36
Sides	Fries (v)	6
	Seasonal Greens & Parsley Butter (v)	6
	Roast Bunched Carrots, Hazelnut Butter & Crispy Onion (v)	6
	Caesar, Anchovy, Parmesan, Smoked Bacon & Crouton	6
	Beetroot, Goats Cheese, Walnut Salad (v)	6
	Fine Beans, Caper, Garlic & Lemon Dressing (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 -

Arctic Roll, Peanut Butter Parfait, Caramelised Banana (v) 12

Raspberry Mille Feuille, White Chocolate Ganache & Sorbet (v) 12

Chocolate Mousse, Blackberry, Sour Cream Sorbet, Olive Oil 12

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

Banoffee Affogato, Banana, Mascarpone, Extract Coffee Espresso & Ice Cream (v) 12

Cotswold Cheese Company Cheeses, House Chutney, Candied Walnut & Cracker Toasts 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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