

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	Braised Pig Cheek, Celeriac Remoulade & Crispy Ears	13
	Torched Scallops, Ajo Blanco, Pickled Grapes, Crispy Leeks & Chive	14
	Chilled Tomato Gazpacho, Marinated Tomato & Shallot Crouton (v)	12
	Smokin' Bros' Salmon Tartare, Avocado, Soy & Keta Caviar, Seed Cracker	13
	Burrata, Isle of White Tomatoes, Crispy Chilli Oil & Toasted Focaccia (v)	14
	Wild Garlic & Goats Cheese Arancini, Pea Puree & Truffle Dressing (v)	12
	Pork Pâté, Smoked Bacon, Ham Hock, Piccalilli & Bacon Brioche	13
	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 Fillet, Glazed Baby Bunched Carrot & Potato Terrine	35
	Cornish Bream, Lentils, Verjus, Samphire & Crispy Mussels	31
	Crispy Duck Leg, Creamed Potato, Chargrilled Peach & Crispy Onion	31
	Market Fish, Bisque Sauce, Spiced Shellfish Oil, Crushed Cornish Potatoes	35
	Wild Mushroom Risotto, Charred King Oyster Mushroom & Parmesan (v)	28
	Parmesan Gnocchi, Butternut Squash & Hen of the Woods (v)	28
	Guinea Fowl Breast, Confit Leg, Celeriac & Roscoff Onion	32
Steaks	170g Flat Iron Steak, Peppercorn Sauce, Shallot & Radish Salad, Fries	30
	340g Sirloin Steak, Chimichurri, Fries & Watercress Salad	42
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
	Isle of White Tomatoes & Pangrattato (v)	6
	Lemon & Herb Crushed New Potatoes (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.

THE OLD STOCKS

INN

- Pudding -

Strawberry Bavarois, Meringue, Lemon & White Chocolate 12

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

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

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

Sticky Toffee Affogato, Toasted Almond, Extract Espresso & Ice Cream (v) 12

Cotswold Cheese Company Cheeses, House Chutney, Candies 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

(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.