

BRUNCH MENU

— BRUNCH COCKTAILS —



Tasteful Twelve

Why not try a unique fizz with one of our 12 Liqueurs randomly chosen with the roll of a dice?

£12

Old Stocks Bloody Mary

Vodka, tomato juice, tabasco, Worcestershire sauce, lemon, bitters, red wine

£11 

Breakfast Martini

Rhubarb gin, marmalade, Cointreau, lemon

£11 

Pink Grapefruit Mimosa

Pink grapefruit juice, pink grapefruit liqueur, prosecco

£10 

Lychee

Vodka, lychee liqueur, lychee juice, lychee foam

£11 

— BRUNCH —

(available from 11am)

Granola

Greek yoghurt, compote, fresh berries, homemade granola, honey

£9

The Full Old Stocks Breakfast

Local butchers' sausage & streaky bacon, black pudding, grilled plum tomato & flat mushroom, hash brown & baked beans, Billy's free-range eggs - fried, scrambled or poached, white or brown toast

£15

Old Stocks Vegetarian Breakfast (v) (vg)

Vegetable sausages, grilled plum tomato & flat mushroom, hash brown & baked beans, wilted spinach, Billy's free-range eggs - fried, scrambled or poached, white or brown toast

£14

Smashed Avocado (v) (vg)

Feta cheese, poached eggs, toasted Cotswold sourdough

£12

Eggs Benedict

Poached Billy's free-range eggs, ham, hollandaise sauce, English muffin

£13

Eggs Florentine (v)

Poached Billy's free-range eggs, spinach, hollandaise sauce, English muffin

£12

Eggs Royale

Poached Billy's free-range eggs, smoked salmon, hollandaise sauce, English muffin

£14

— SMALL PLATES & SHARERS —

(available from 12pm - alongside the brunch menu)

SNACKS

Olives £4 (v/vg) / Mixed Nuts £3 (v) / Mexican Mixed Nuts £3 (v)

SHARING BOARDS

Charcuterie Board

Mixed cured meats, cornichons, pickles

£13

Cheese Board

Cotswold & British cheeses of the day, crackers, house chutney

£13

Bread Board (between 2) (v)

Homemade Cotswold Crunch brioche & homemade butter

£5

SMALL PLATES

Cornish Mackerel (v)

Cured & torched mackerel, cucumber, kholrabi & dil

£12

Artichoke (v) (vg)

Artichoke, chicory, walnut & watercress

£11

Tortellino

Trompette mushroom, ricotta, spinach & Autumn truffle

£12.50

Ham Hock Terrine

Piccaililli, frisse and toasted sour dough

£11

— SIDES —

Skinny fries £4.50 / Jazzy potatoes £4.50

— DESSERTS —

Blackberry

Pistachio parfait, fresh blackberries & blackberry granola

£10

Apple

Salted caramel tart, Braeburn apple, Calvados ice cream

£10

Hazelnut Choux

Choux bun, hazelnut crèmeux, candied hazelnut, praline ice cream

£10

(v) = Vegetarian (vg) = dish can be adapted to be vegan.

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.

A 10% service charge is applied as standard to all bills.