

# LUNCH MENU

## FIXED PRICE MENU

1 Course £16 / 2 Courses £21 / 3 Courses £25

### STARTERS

#### Gloucester Old Spot

*Terrine, Toasted Brioche, Apple Chutney*

#### Atelier Smoked Salmon

*Avocado Pureé, Caviar, Cucumber*

#### Cauliflower (v)

*Roast Cauliflower Velouté, Wild Mushroom, Toasted Hazelnut*

#### Beetroot Salad (v)

*Ruby Beetroot, Goats Cheese, Walnut, Pickled Red Onion,  
Mixed Leaf Salad*

### MAINS

#### Chicken

*Roast Corn fed Chicken Breast, Salt Pig Cotswold Nduja and Leg  
Croquette, 'Caesar Salad'*

#### Gnocchi (v)

*Soft Herb and Parmesan Gnocchi, Jerusalem Artichoke, Roast  
Onion Consommé*

#### Hake

*Seaweed Crumb, Celeriac, Crispy Mussels, Golden Raisin and  
Caviar Beurre Blanc, Purple Sprouting Broccoli*

#### Pork

*Slow Roasted Belly, Sautéed Pak Choi, Chilli, Ginger, Soy Glaze,  
Creamed Potato*

### DESSERTS

#### Coconut and Mango (v)

*Chilled Coconut Rice Pudding, Mango Salsa, Baked White  
Chocolate, Coconut and Lime Sorbet*

#### Chocolate (v)

*Dark Chocolate and Hazelnut Tart, Spiced Rum Mojito Sorbet,  
Mint*

#### Clementine (v)

*Cheesecake, Honey Jelly, Orange Sorbet, Honeycomb*

#### Selection of English Cheeses (v)

## A LA CARTE

### Old Stocks Inn Beef Burger

*8oz Short Rib Patty, Red Onion Marmalade, Skin on Fries*

Add toppings of your choice, no charge!

*Smoked Cheddar / Bacon / Shallot Rings*

£15.50

### 8oz Hereford Beef Sirloin Steak

*Truffle and Parmesan Chips, Lemon and Thyme Butter*

£21.50

### Caesar Salad

*Baby Gem, Caesar Dressing, Anchovy, Streaky Bacon,  
Poached Egg*

£11 (add chicken for +£2.00)

### Poached Salmon

*Baby Gem, Cucumber, Radish, Dill & Creme Fraiche Dressing*

£13.50

### Market Fish of the Day

*Caviar, mussel and soft herb risotto*

£POA

### Wild Mushroom (v)

*Risotto, King Oyster Mushroom, Shallot*

£15.50

### SIDE ORDERS

£3.50 each

#### Skin on Fries (v)

#### Parmesan and Truffle fries (v)

#### Cajun fries (v)

#### Baby Gem Lettuce

*blue cheese, wild nettle & almond dressing, bacon lardons*

#### New Potatoes (v)

*with garlic butter*

#### Mixed Green Veg (v)

*Broccoli, Peas, Savoy Cabbage, Herb Butter*

(v) = Vegetarian

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.

---

## SUNDAY LUNCH

SET MENU SERVED 12.30PM-3PM

---

1 COURSE £16, 2 COURSES £20, 3 COURSES £24

### STARTERS

Beetroot, goats cheese, marinated heritage beetroot, crystallised walnut (v)

Atelier smoked salmon, crispy poached egg, yoghurt and dill dressing

Gloucester old spot terrine, pineapple, toasted brioche

### MAINS

Roast topside of beef, duck fat roast potatoes, Yorkshire pudding, seasonal veg

Pork Loin, duck fat roast potatoes, apple, seasonal veg

Roast fillet of hake, soft herb and spring onion risotto

Sweet Potato Gnocchi, Portabello Mushroom, Beurre Noisette (v)

### DESSERTS

70% Dark chocolate mousse, Banana sponge, Yoghurt sorbet, Caramel banana (v)

Poached peach, Cheesecake mousse, Gingerbread, Elderflower (v)

English cheese selection, crackers, chutney (v)

(v) = Vegetarian

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.