

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 Puree, 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)

*Pan Fried Soft Herb Gnocchi, Jerusalem Artichoke,
King Oyster Mushroom*

Hake

*Roast Fillet of Hake, Marinated Fennel, Confit Swede,
Clam Chowder Beurre Blanc*

Pork

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

DESSERTS

Clementine (v)

Cheesecake, Honey Jelly, Orange Sorbet, Honeycomb

Chocolate (v)

*Dark Chocolate Delice, Preserved Blackberries, Pistachio Sponge,
Blackberry Sorbet*

Granny Smith

*Lemon and Crème Fraîche Mousse, Apple Compote, Lemon and
Poppyseed Financier, Burnt Apple Sorbet*

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 and your
choice of sauce: salsa verde or truffle butter*

£21.50

Caesar Salad (v)

*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

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)

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