THE °LD ST°CKS

WELCOME

DINNER

2 Courses £32 & 3 Courses £40

TASTEFUL TWELVE

Prosecco Italy 11.5% 125ml £6

Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice?

£9

Water

We charge £2 for unlimited Brita filtered still and sparkling water. A portion of this charge is donated to a charity of our staffs' choosing. Please ask for more details.

(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

STARTERS

Butternut Squash (v)

Arancini, Curried Mayonnaise, Pickled Kohlrabi, Soy Glazed Pumpkin Seeds

Guinea Fowl

Terrine Of Breast and Leg, Gingerbread Crumb, Poached Pear, Parsnip Crisp

Celeriac and Cider (v)

Velouté, Salt Baked Celeriac, Apple, Purity Brewery Cider, Truffle Oil Dressing

Mackerel

Charred Mackerel, Beetroot, Goats Cheese Mousse, Wholegrain Mustard Dressing

Smoked Salmon

Smokin' Brothers Smoked Salmon, Crispy Capers, Samphire, Dressed Fennel

MAINS

Market Fish

Pan Fried Fillet, Creamed Potato, Caper and Shrimp Butter Sauce, Crispy Kale

Turkey

Stuffed Ballotine of Turkey Breast, Ham Hock Fritter, Parmentier Potatoes, Sprouts and Bacon

Beef

Seared Sirloin, Potato Terrine, Celeriac and Marmite Puree, Salted Celeriac Remoulade, Red Wine Jus

Cauliflower (v)

Pearl Barley Risotto, Toasted Hazelnut, Caramelised and Pickled Cauliflower

Hake

Roast Fillet of Hake, Curried Mussel Cream, Coconut, Fondant Potato

Gnocchi (v)

Pan Fried Gnocchi, Whyfe of Bath Cheese, Mushroom Ketchup, Chestnut Mushroom

Venison

Slow Cooked and Seared Loin, Braised Salsify, Creamed Potato, Crispy Shallot, Confit Shredded Parsnip, Blackberry

Ribeye(£3 supplement)

80z, 28 Day Aged Hereford Beef Café de Paris Butter Baked Portobello Mushroom and Cherry Tomatoes, Parmesan and Truffle Fries, Baby Gem Salad

SIDES £4 each

 $Skin \ on \ Fries \ (v) \ Parmesan \ and \ Truffle \ fries \ (v) \ Classic \ Caesar \ Salad \\ Crushed \ Potatoes \ with \ Salsa \ Verde, \ Truffle \ Mac \ and \ Cheese \ (v) \\ Roast \ Chantennay \ Carrots \ with \ Maple \ and \ Hazelnut \ (v)$

DESSERTS

Blackberry (v)

Macerated Blackberries, Whipped Cheesecake, Blackberry Jelly, Pistachio Sponge, Blackberry Sorbet

Christmas Pudding (v)

Warm Christmas Pudding, Plum Chutney, Vanilla Ice-Cream, Vanilla Custard

Apple 'Crumble' (v)

Apple Tarte Tatin, Shortbread Oat Crumble, Pear Puree, Pear Sorbet

Chocolate Orange (v)

Dark Chocolate and Orange Tart, Hazelnut, Creme Fraiche Sorbet

Cheese

Selection of 3 English Cheeses, Fig and Walnut Crispbread, Fresh Honeycomb, Chutney