

# THE °LD ST°CKS

---

## WELCOME

---

### DINNER

2 Courses £30 & 3 Courses £38

---

### THE 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

---

### Tomato and Mozzarella (v)

Marinated Heritage Tomato, Shredded Mozzarella, Aged Balsamic, Basil, Sourdough Croutons

### Smoked Salmon

Smokin' Brothers Smoked Salmon, Lemon Puree, Charred Cucumber, Apple

### Duck

Confit Leg and Slow Cooked Breast Terrine, Pistachio, Cherry, Pickled Shemiji Mushroom

### Beef

Tartare, Shoestring Fries, Cured Egg Yolk, Mustard Mayo, Button Mushroom

### Beetroot And Goats Cheese (v)

Set Goats Cheese Mousse, Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

(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.

---

## MAINS

---

### Cotswold Lamb

Seared Rump, Aubergine Caviar, Braised Leg, Pearl Barley and Pea Risotto, Red Wine Jus

### Chicken

Cotswold White Chicken Breast, 'Nduja Croquette, Caesar Salad

### Gnocchi (v)

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

### Pork

Braised Belly, Cheek, Black Pudding, Hay Baked Crushed Celeriac, Apple

### Market Fish

Fondant Potato, Clam Chowder, Caviar, Marinated Fennel

### Bream

Pan Fried Fillet of Bream, Pommes Anna, Charred Cauliflower, Oxtail Jus, Samphire

### Pea and Mint

Pea Risotto, Broad Beans, Golden Cross Goats Cheese, Mint Oil

### Ribeye (£3 supplement)

8oz, 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)

(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.

---

## DESSERTS

---

### Banoffee Pie (v)

Caramel Poached Banana, Mascarpone Chantilly Cream, Banana Sorbet, Baked White Chocolate

### Rhubarb and Custard (v)

Baked Egg Custard, Poached Rhubarb, Grenadine, Rhubarb Granola, Vanilla Ice cream

### Strawberries and Cream

Vanilla Panna Cotta, Poached and Fresh Strawberries, Shortbread Crumb, Meringue

### Chocolate and Coconut (v)

Set Layered Dark Chocolate Mousse, Coconut Ice, Coconut Sorbet

### Cheese (£2.50 supplement)

Selection Of 3 English Cheeses, Fig and Walnut Crispbread, Chutney

(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.