

THE °LD ST°CKS

WELCOME

DINNER

2 Courses £32 & 3 Courses £40

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

Mackerel

Charred Fillet of Cornish Mackerel, Beetroot, Creme fraiche, Orange

Ham Hock and Rabbit

Terrine, Parma Ham, Piccalilli, Sourdough Croutons

Butternut Squash (v)

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

Celeriac And Cider (v)

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

Smoked Salmon

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

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MAINS

Market Fish

Fondant Potato, Clam Chowder, Caviar, Marinated Fennel

Cauliflower (v)

Pearl Barley Risotto, Toasted Hazelnut, Caramelised and Pickled Cauliflower

Chicken

Pan Fried Chicken Breast, Gnocchi, Chargrilled Baby Leeks, Jerusalem Artichoke, Red Wine Jus

Gnocchi (v)

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

Pork

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

Bream

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

Venison

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

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)

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DESSERTS

Plum (v)

Poached Plum, Pistachio Sponge, Plum Bavarois, Vanilla Ice Cream

Blackberry (v)

Whipped Cheesecake, Cassis Infused Macerated Blackberries, Blackberry Sorbet

Chocolate and Coconut (v)

Set Layered Dark Chocolate Mousse, Coconut Ice, Coconut Sorbet

Banoffee Pie (v)

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

Cheese (£2.50 supplement)

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

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VEGAN MENU

2 Courses for £20, 3 courses for £27

Beetroot (vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Celeriac And Cider (vg)

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

Celeriac and Mushroom (vg)

Hay Baked Crushed Celeriac, Caramelised Celeriac Puree, Roast Portobello Mushroom, Apple

Caramelised Cauliflower (vg)

Pearl Barley Risotto, Toasted Hazelnut, Charred and Pickled Cauliflower

Plum (vg)

Carpaccio and Poached Plums, Plum Jelly, Blackcurrant Sorbet

Blackberry (vg)

Fresh and Macerated Blackberries, Blackberry Gel, Blackberry Sorbet

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