



8 COURSE MENU WITH WELCOME COCKTAIL
£95 PER PERSON

Canapés V

Cheese and Onion Tart
Chickpea and Rosemary Cracker, Beetroot
Celeriac Rice Cracker, Remoulade, Pumpkin Seed

Bread V

Cotswold Crunch Honey Oat Brioche
Miso and Poppy Seed Butter



Turbot

Cured and Torched Turbot, Cucumber, Dill Emulsion

OR

Celeriac V

Warm Terrine, Pickled Shemiji Mushroom, Celeriac Remoulade, Truffle Dressing



Risotto V

Charred Cauliflower, Hazelnut, Spenwood Cheese



Beef

Slow Cooked and Seared Fillet, Braised Ox Cheek Croquette, King Oyster Mushroom, Shallot, Bordelaise Sauce

OR

Jerusalem Artichoke V

Roast Artichoke, King Oyster Mushroom, Mixed Herb and Goats Cheese Gnocchi, Crispy Kale



'Cheese on Toast' V

Glazed Waterloo Cheese, Fig and Walnut Toast, Crispy Shallot Rings, Fig Gel



Pavlova V

Pineapple and Passionfruit Salsa, Mango Sorbet



Chocolate Tart V

Dark Chocolate Brownie, Milk Chocolate Mousse, Cocoa Mirror Glaze, Puff Pastry Ice-cream



Tea/Coffee

Old Stocks Inn Chocolate Bar 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.