

THE OLD STOCKS

WELCOME

DINNER

2 Courses £38 / 3 Courses £48

THE TASTEFUL TWELVE



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

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, (vg) vegan, (vg alternative) dish has been adapted to be vegan. Please ask server

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 12.5% service charge is applied as standard to all bills.

STARTERS

2 Courses £38 / 3 Courses £48

Cauliflower (v)(vg)

Velouté, Pickled and Charred Cauliflower, Toasted Almond, Curry Oil

Ham Hock

Terrine, Pineapple and Chilli Chutney, Compressed Pineapple, Brioche Croutons

Salmon

Smokin' Brothers Smoked Salmon, Avocado Puree, Shaved Fennel Salad, Orange Dressing, Keta Caviar

Cheese And Onion (v)(vg)

Smoked Cheddar and Onion Tart, Red Onion Marmalade, Pickled and Crispy Shallot, Chicory

Beef

Carpaccio, Mushroom Ketchup, Cured Egg Yolk, Celeriac Remoulade, Truffle Dressing,
Pickled Shimiji Mushrooms

Scallops

Seared Scallops, Black Pudding, Cauliflower, Samphire

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MAINS

Duck

Slow Cooked and Seared Breast, Celeriac Pressing, Charred Roscoff Onion, Tenderstem Broccoli,
Chinese 5-Spice Jus

Cauliflower Risotto (v)(vg)

Pearl Barley Risotto, Charred Cauliflower, Toasted Walnut, Whyfe Of Bath Cheese, Pear

Halibut

Poached and Roasted Halibut, Soft Herb Crust, Fondant Potato, Braised Leeks, Spiced Mussel
and Coconut Sauce, Samphire

Pork

Rolled and Slow Cooked Belly, Creamed Potato, Crispy Black Pudding, King Oyster Mushroom,
Sweet Potato Crisps, Wholegrain Mustard Jus

Asparagus (v)(vg)

Smoked Cheddar and Soft Herb Gnocchi, Roast Asparagus, Roscoff Onion, Onion Velouté,
Spring Onion, Parsley Oil

Rib-eye

8oz, 28 Day Aged Hereford Beef
Triple Cooked Chips, Charred Baby Gem Caesar Salad, Gremolata

Lamb

Slow Cooked and Seared Loin, Braised Belly, Pea and Pearl Barley Risotto, Ewe's Curd, Asparagus,
Leek Ash, Red Wine Jus

Market Fish

Pan Fried Fillet of Fish, Ham Hock Choucroute, Creamed Potato, Brown Shrimp Butter Sauce

SIDES £4.50 each

Skin On Fries (v) (vg)

Parmesan and Truffle Fries (v)

Caesar Salad

Roasted Leeks, Goats Cheese, Hazelnut, Wholegrain Mustard Dressing (v) (vg)

Mixed Green Veg, Herb Butter (v) (vg)

Waldorf Salad (v) (vg)

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DESSERTS

Chocolate (v)

55% Dark Chocolate Delice, Hazelnut Sponge, Cocoa Nib Tuille, Toasted Hazelnut, Buttermilk Sorbet

Apple

Apple Compote, White Chocolate Mousse, Lemon Gel, Apple and Honeycomb Crumb, Apple Sorbet

Rhubarb (v)(vg)

Mille Feuille, Poached Rhubarb, Stem Ginger Creme Anglaise, Rhubarb Sorbet

Lemon Meringue Tart (v)

Poached Apricot, Vanilla Ice-Cream, Biscotti, Toasted Almond

Vegan Apple and Pear (v)(vg)

Poached Apple, Vanilla Wine Poached Pear, Apple Sorbet, Caramelised Walnut, Burnt Apple Puree

Cheese (v)

Selection of Three English Cheeses, Poached Apple, Apple Puree, Caramelised Walnut, Crackers

HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50

English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

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