
TASTE OF THE COTSWOLDS

We pride ourselves on finding great local produce across the 790 square miles of the Cotswolds. Ian and his team have designed a 6 course tasting menu that feature the best dishes and suppliers from our area. The menu changes seasonally and is only available for the table, not individually

6 courses for £70 per person. Optional Drinks Flight £30 per person

Canapes (v)

Cheese and Onion Tart
Artichoke Rice Cracker, Dill Emulsion
Chestnut Mushroom and Truffle Velouté
(“Market Town” Cocktail)



Old Stocks Bread (v)

Flavoured Whipped Butter



Scallops

Seared Scallops, Black Pudding, Cauliflower, Samphire
(Bagordi Rioja Blanco)

or

Cauliflower Risotto (v)(vg)

Pearl Barley Risotto, Charred Cauliflower, Toasted Walnut, Whyfe Of Bath Cheese, Pear
(Lawsons Dry Hills Sauvignon Blanc)



Chateaubriand

(To Share)

Slow Cooked and Seared Chateau, Parmesan and Truffle Fries, Hay Baked Celeriac, Roast King Oyster Mushroom,
Caesar Salad, Red Wine Jus
(Bodegones del sur Vineyard Select Tannat)

or

Asparagus (v)(vg)

Smoked Cheddar and Soft Herb Gnocchi, Roast Asparagus, Roscoff Onion, Onion Velouté,
Spring Onion, Parsley Oil
(Pemo Pecorino Terre De Chieti)



Cheese (v)

Blow Torched Waterloo Cheese, Sourdough Crouton, Poached Pear, Crispy Onion
(Fonseca Siroco, Port)



Rhubarb (v)(vg)

Mille Feuille, Poached Rhubarb, Stem Ginger Creme Anglaise, Rhubarb Sorbet
(Pineau Des Charentes)



Tea and Coffee

Old Stocks Inn Chocolate Bar (v)

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

Drinks flight is 125ml wine measures, 50ml Port

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.