THE °LD ST°CKS

WELCOME

DINNER

2 courses £45/3 courses £55



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

For the table

Homemade Cotswold Crunch, milk & honey loaf and Cotswold sourdough - Flavoured butter

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) dish can be adapted to be vegan. Please ask server.

STARTERS

$2 \text{ courses } \pounds 45/3 \text{ courses } \pounds 55$

Scallop

Pan fried scallops, cauliflower puree, pickled cauliflower, bhaji spiced shallots, coriander oil

Arancini (v)

Ricotta arancini, crown prince pumpkin, chestnut mushrooms, pumpkin seed pesto

Salmon(vg)

Beetroot salmon gravlax, horseradish cream, heritage beetroot, dill

$\text{Velouté}\left(v\right)\left(vg\right)$

Celeriac velouté, roast chestnuts, cider reduction, granny smith apples

Terrine

Chicken & slow cooked bacon ballotine, heritage carrots, tarragon and truffle emulsion

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MAINS

Pollock

Pan roasted pollock, haricot beans, Jerusalem artichoke, chicory, champagne sauce

Pork

Pork cutlet, braised pigs' cheek, buttered mash, charred hispi cabbage, roast apple puree, sage jus

Lamb

Cotswold lamb rump, fondant potato, glazed confit carrot, & carrot puree, herb bread crumb, cavolo nero, capers & mint, red wine sauce

Beef Seared rump of beef & braised cheek, confit baby carrot, cavolo nero, Bordelaise sauce

Sharing Steak

Local Butchers sharing steak for two, skinny fries, fondant potato, confit baby carrot, cavolo nero, Bordelaise sauce (£16.00 supplement between 2)

Cod Pan roasted cod, buttered mash, roast fennel, warm mussel tartare cream sauce

Risotto(v)(vg)

Cauliflower risotto, Roscoff onions, pickled walnut

Gnocchi(v)(vg)

Deep fried herb potato gnocchi, butternut squash puree, cavolo nero, grilled spring onions, olive tapenade dressing, hazelnuts

Sides

Fondant potato, puffed potato, beef fat crumb (v)Confit baby carrots (v)Farmhouse cabbage, pancetta, onion

£4.50 each

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DESSERTS

Fondant (v)

Valrhona Manjari 64% chocolate fondant, clementine

Pannacotta

Blackberry & tonka bean pannacotta, almond granola, apple

 $\textbf{Sticky}\,\textbf{Toffee}(v)$

Sticky toffee pudding, muscovado & rum toffee sauce, brandy snap, vanilla ice cream

 $Tart\left(v\right)$ Warm Branflake & orange treacle tart, clotted cream ice cream

Pear (vg) Mulled wine poached pear, hazelnut crumb, blackberry

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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