
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 Veloute

(“Market Town” Cocktail)



Old Stocks Bread (v)

Flavoured Whipped Butter



Salmon

Smokin’ Brothers Smoked Salmon, Horseradish Mousse, Gin Infused Cucumber, Caviar, Lemon

(Bagordi Rioja Blanco)

or

Cauliflower (v)(vg)

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

(Lawsons Dry Hills Sauvignon Blanc)



Cotswold Venison

Seared Loin, Hay Baked Celeriac, Creamed Potato, Celeriac Remoulade, Toasted Pistachio, Red Wine Jus

(Tenute Fiorbelli “Cabaletta”)

or

Artichoke (v)(vg)

Roast Jerusalem Artichoke, King Oyster Mushroom, Celeriac, Parsley and Watercress Veloute

(Pemo Pecorino Terre De Chieti)



Cheese (v)

Merry Wyfe Cider Washed Semi Soft Cheese, Poached Pear, Honey Oat Brioche

(Purity, Pure Cider)



Winter Fruit (v)(vg)

Cassis Soaked Blackberries, Poached Quince, Pear, Burnt Apple Puree, Blackberry Sorbet

(Chateau Orignac)



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 175ml wine measures, 250ml Cider, 50ml dessert wine and a cocktail

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.