

THE OLD STOCKS

WELCOME

DINNER

2 courses £42 / 3 courses £52

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

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.

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 £42 / 3 courses £52

Scallop

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

Mushroom (v)

Wild mushroom velouté, crème fraiche, truffle oil, chives, sourdough croutons

Salmon

Smokin' Brothers hand sliced smoked salmon, beetroot & horseradish sour cream, avocado puree, caviar dressing

Goats Cheese (v) (vg)

Goats cheese & beetroot salad, pickled beets, black pepper wafer, roasted walnuts, Cerney ash

Terrine

Roast chicken, smoked bacon & parsley terrine, chicory jam, Cotswold sourdough toast

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MAINS

Stonebass

Stone bass fillet, crushed potatoes, samphire, Cornish crab & lemon browned butter

Pork

Pork cutlet, clotted cream mash, braised pigs' cheek, 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

Sirloin

Local Butchers 8oz Sirloin steak, skinny fries, confit beef tomato & grilled field mushrooms, charred baby gem 'Caesar', crispy shallots, salsa verde
(£5.00 supplement)

Sharing Steak

Local Butchers sharing steak for two, skinny fries, confit beef tomato & grilled field mushrooms, charred baby gem 'Caesar', crispy shallots, salsa verde
(£16.00 supplement)

Market Fish

Pan roasted market fish, clotted cream mash, roast fennel, warm mussel tartare cream sauce

Risotto (v) (vg)

Wild mushroom & herb risotto, roasted onion, charred baby gem, salsa verde, Gran levanto cheese

Gnocchi (v) (vg)

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

Sides

Skinny fries, truffle & gran levanto cheese

Charred hispi cabbage

Caesar salad

£4.50 each

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DESSERTS

Delice (v)

54% dark chocolate delice, glazed poached pear, cocoa nib crunch, praline ice cream

Pavlova (v)

Blackberry & Apple Pavlova, whipped vanilla cream, apple compote, poached blackberries, blackberry sorbet

Sticky Toffee (v)

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

Tart (v)

Warm Branflake & orange treacle tart, clotted cream ice cream

Pear (vg)

Glazed poached pear, apple compote, poached blackberries, honeycomb, blackberry sorbet

Cheese (v)

Cotswold & British cheeses of the day, crackers, house chutney, pickled grapes

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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