

# THE OLD STOCKS

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## WELCOME

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Welcome to The Old Stocks Inn

We are delighted to share with you our passion for amazing local, seasonal produce and have chosen our suppliers carefully to ensure the best that the Cotswolds has to offer.

Our Head Chef, John Broughton and his team have worked hard to ensure you have a memorable dining experience with us.

Don't worry if there's a few words on here that might stump you (we didn't know them either until we had our training). Just let us know and we'll be happy to discuss the menu with you.

The menu has been designed as a comfortable 2 or 3 course menu.

We appreciate some of our guests may only wish to enjoy one, this is not a problem.

Speak to any of the team for individual pricing.

## DINNER

2 courses £45/ 3 courses £55

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### 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.

Right....

Are you sitting comfortably? Then let's begin.

(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.

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## STARTERS

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2 courses £45 / 3 courses £55

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### THE TASTEFUL TWELVE



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

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### For the table

Homemade Cotswold Crunch brioche and homemade butter

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#### Pork Cheek

Soy glazed pork cheek, bok choy, sesame, ginger & chilli

#### Asparagus(v)

Evesham asparagus, coppa, slow cooked egg yolk, watercress (v)

#### Salmon(vg)

Beetroot salmon gravlax, horseradish cream, heritage beetroot, dill

#### Ham Hock

Smoked ham hock and chicken terrine, piccalilli, parsley, frisse

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## MAINS

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### Hogget

Rump and shoulder of hogget, aubergine, anchovies, lord of the hundreds, lamb and white wine sauce

### Duck

Creedy Carver duck breast, confit leg and liver croquette, celeriac, pancetta, sherry and duck sauce

### Beef

Stokes Marsh Farm beef & braised cheek, carrot, cavolo nero, Bordelaise sauce

### Sharing Steak

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

### Trout

Chalk stream trout, pink fir potatoes, mussel chowder sauce

### Cauliflower (v) (vg)

Curried cauliflower, lentil dahl, spinach, toasted almonds, puffed wild rice

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## Sides

Fondant potato, puffed potato, beef fat crumb (v)

Pink fir potatoes (v)

Purple sprouting broccoli (vg)

£4.50 each

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## DESSERTS

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### Fondant (v)

Valrhona Guanaja 70% chocolate fondant, clementine sorbet

### Rhubarb

Rhubarb, marscapone parfait, meringue

### Cheesecake

Blueberry and white chocolate cheesecake, blueberry compote, sorbet

### Hazelnut Choux

Choux bun, hazelnut crèmeux, candied hazelnut, praline ice cream

### Pear (vg)

Mulled wine poached pear, hazelnut crumb, blackberry

### Cheese

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

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## After Dinner Cocktails

**Espresso Martini** £12

*Vodka, Mr Black, espresso*

**Amaretto sour** £12

*Amaretto, lemon, egg white*

**Chocolate & rhubarb martini** £12

*Rhubarb liqueur, chocolate liqueur, vodka*

**Army & Navy** £12

*Gin, orgeat, lemon*

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## Hot drinks

Americano £3.50 Latte £3.75 Flat White £3.25 Cappuccino £3.75

Double Espresso £3.50 Hot Chocolate £4 Mocha £4

English Breakfast Tea £3.25 Earl Grey Tea £3.25 Herbal Tea (ask server) £3.50

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