

THE OLD STOCKS

WELCOME

DINNER

2 courses £45/ 3 courses £55

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 brioche loaf and
Cotswold sourdough - homemade 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 £45 / 3 courses £55

Pork Cheek

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

Arancini (v)

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

Salmon (vg)

Beetroot salmon gravlax, horseradish cream, heritage beetroot, dill

Velouté (v) (vg)

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

Catch of the Day

Haricot beans, Jerusalem artichoke, chicory, champagne sauce

Pork

West End Farm pork, sage and onion, black pudding, cider reduction & pork and apple 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)

Cod

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

Lentil Dhal (v)(vg)

Chestnut mushroom and lentil dhal, puffed wild rice, toasted almonds and coriander

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 Guanaja 70% chocolate fondant, clementine sorbet

Rhubarb

Rhubarb, marscapone parfait, meringue

Cheesecake

Blueberry and white chocolate cheesecake, blueberry compote, sorbet

Crème brûlée (v)

Salted caramel Crème brûlée, Braeburn apple, Calvados ice cream

Pear (vg)

Mulled wine poached pear, hazelnut crumb, blackberry

Cheese (v)

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

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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