

LUNCH

— LIGHT BITES —

Bread and Olives

Homemade Bread and Butter, Mixed Olives

£5

Salt and Pepper Squid

Chilli Jam

£8

Purple Sprouting Broccoli (v)

Fried Duck Egg, Wild Garlic Pesto, Pine Nuts

£7.50

Scotch Egg

Billy's Woodland Egg, Burnt Apple, Black Pudding

£8.50

Atelier Smoked Salmon

Avocado Puree, Caviar, Cucumber

£9

Cotswold White Chicken

Terrine, Pancetta, Toasted Brioche, Apple Chutney

£8

— SALADS —

Beetroot Salad (v)

Ruby Beetroot, Goats Cheese, Walnut, Pickled Red Onion,

Mixed Leaf Salad

£9.50

Caesar Salad

Baby Gem, Caesar Dressing, Anchovy, Streaky Bacon,

Poached Egg

Classic £8.50 / Chicken £10.50 / Prawn £10.50

Tomato and Mozzarella (v)

Isle of Wight Heritage Tomatoes, Mozzarella, Basil, Rocket

£10.50

— MAINS —

Old Stocks Inn Beef Burger

8oz Short Rib Steak Patty, Red Onion Marmalade,

Skin on Fries

Add toppings of your choice, no charge!

Smoked Cheddar / Bacon / Shallot Rings

£15.50

Wild Mushroom (v)

Risotto, King Oyster Mushroom, Shallot

£13

Pork

Slow Roasted Belly, Sautéed Pak Choi, Chilli, Ginger,

Soy Glaze

£14.50

Guinea Fowl

Poached and Roasted Breast, Creamed Potato,

Charred Shallot, Baby Leek

£15

Catch of the day

Squid, Chorizo, Fregola, Girolle Mushroom, Spinach

£14.50

8oz Hereford Beef Rump Steak

Truffle and Parmesan Chips, Lemon and

Thyme Butter

£16.50

— A BIT ON THE SIDE —

£3.50 each

Skin on Fries / Parmesan and Truffle Fries / Cajun Fries

Green Salad

Crushed New Potatoes with Garlic and Herbs

Tenderstem Broccoli, Toasted Almonds, Raisin

(v) = Vegetarian

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 10% service charge is applied as standard to all bills.

SUNDAY LUNCH

SET MENU SERVED 12.30PM-3PM

1 COURSE £16, 2 COURSES £20, 3 COURSES £24

STARTERS

Beetroot, goats cheese, marinated heritage beetroot, crystallised walnut (v)

Atelier smoked salmon, crispy poached egg, yoghurt and dill dressing

Gloucester old spot terrine, pineapple, toasted brioche

MAINS

Roast topside of beef, duck fat roast potatoes, Yorkshire pudding, seasonal veg

Pork Loin, duck fat roast potatoes, apple, seasonal veg

Roast fillet of hake, soft herb and spring onion risotto

Sweet Potato Gnocchi, Portabello Mushroom, Beurre Noisette (v)

DESSERTS

70% Dark chocolate mousse, Banana sponge, Yoghurt sorbet, Caramel banana (v)

Poached peach, Cheesecake mousse, Gingerbread, Elderflower (v)

English cheese selection, crackers, chutney (v)

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