

LUNCH

— NIBBLES —

Homemade bread and flavoured butter

£1 per person

Olives

£2.50

Caramelised beetroot humous, bread sticks

£3

Salt and pepper squid, chilli jam

£4.50

— LIGHT BITES —

Smoked salmon

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

£8.50

Gloucester old spot

Terrine, pineapple, toasted brioche

£8

Mackerel

Charred fillet, heritage beetroot, buttermilk, horseradish

£9.50

Risotto (v)

Caramelised cauliflower, toasted hazelnut, pangrattato

£6.50

Fishcake

Pickled cucumber, aioli

£9

Caesar salad

Baby gem, caesar dressing, anchovy, streaky bacon, poached egg

Classic £8 / Chicken £10 / Prawn £10

Feta salad (v)

Mixed leaf, black olive, Pomegranate, pickled watermelon, chickpea, wholegrain mustard dressing

£9

— MAINS —

Old Stocks Inn beef burger

Brioche bun, chargrilled 8oz beef patty, maple and bacon chutney, skin on fries

Add toppings of your choice, no charge!

Smoked cheddar / chorizo / crispy shallot rings

£15

Squid and Chorizo

Pan fried cornish squid, chorizo, roasted red pepper, chargrilled sourdough

£14.50

Pork

Pan fried and glazed pork loin, celeriac, apple

£13.50

8oz Bavette steak

(Slow cooked, seared and served M/R)

Hand cut chips, mixed leaf, radish, pickled red onion

£16.50

Catch of the day

Caviar, mussel and soft herb risotto

£14

Gnocchi (v)

Sweet potato gnocchi, butternut squash, portabello mushroom, beurre noisette

£12

— 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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