



WELCOME

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 £46/ 3 courses £56

including

THE TASTEFUL TWELVE

Start your dining experience with a roll of our 12-sided dice. Each number corresponds with a mystery liqueur which we add to prosecco to create a bespoke cocktail just for you.

We can leave it as a mystery for you to guess, or you can find out before – it's up to you!

(non-alcoholic version is also available)

FOR THE TABLE

Homemade Cotswold Crunch brioche and 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.

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.

-STARTERS-

Jersey Royal

Jersey Royal potatoes, chestnut mushrooms, wild garlic (v)

Asparagus (v)

Evesham asparagus, coppa, slow cooked egg yolk, watercress

Salmon (vg)

Beetroot salmon gravlax, horseradish cream, heritage beetroot, dill

Ham Hock

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

-MAINS-

Yearling Lamb

Rump and shoulder of lamb, 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, caramelised onion, spring onion, mushroom & wild garlic, Madagascan pepper sauce

Sharing Steak

Local Butchers sharing steak for two, skinny fries or fondant potato, caramelised onion, spring onion, mushroom & wild garlic, Madagascan pepper sauce (*£16.00 supplement between 2*)

Trout

Trout, pink fir apple potatoes, mussel chowder sauce

Cauliflower (v) (vg)

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

-SIDES-

£4.50 each

Fondant potato, puffed potato (v)

Pink fir apple potatoes (v)

Purple sprouting broccoli (vg)

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-DESSERTS-

Fondant (v)

Valrhona Guanaja 70% chocolate fondant, passionfruit sorbet

Rhubarb (vg)

Rhubarb, mascarpone parfait, meringue

Cheesecake

Blueberry and white chocolate cheesecake, blueberry compote, sorbet

Hazelnut Choux

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

Cheese

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

-AFTER DINNER DRINKS-

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

-HOT DRINKS-

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

Double Espresso £3.50 Hot Chocolate £4.00 Mocha £4.00

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

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