



# 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-

### **Tomato (v)**

Isle of White tomatoes, tomato consommé, basil

### **Jersey Royal (v)**

Chestnut mushroom, Jersey Royals & nasturtium

### **Crab**

Cornish crab tortellino, crab bisque & sea herbs

### **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, duck offal parcel, Heritage beetroot & duck madeira sauce

### **Beef**

Stokes Marsh Farm beef, caramelised onion, spring onion, mushroom & 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*)

### **Halibut**

Pea, broad bean, jersey royals, radish and prawns

### **Risotto (v) (vg)**

Courgette and basil risotto, pea, broad bean and goats curd

## -SIDES-

£4.50 each

Fondant potato (v)

Ratte potatoes (v)

Cavolo nero (vg)

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## -DESSERTS-

### **Caramelised White Chocolate (v)**

Valrhona chocolate delice, raspberry, tarragon

### **Cherry**

Pistachio parfait, fresh cherries & cherry granola

### **Strawberry**

Lemon tart, English strawberries, elderflower

### **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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