

Please see our chalkboard for today's specials

# FOOD MENU

## STARTERS

<b>Hoisin &amp; Sesame Glazed Pork Belly Ribs</b> with Red Cabbage Coleslaw <b>(se)</b>	8 <sup>00</sup>	<b>House Smoked Sweet Potato, Avocado &amp; Quinoa Salad</b> with Hummus & Chilli, & Satay Dressing <b>(gf, ve, n)</b>	8 <sup>00</sup> /14 <sup>00</sup>
<b>Crab, Lemon, Ginger &amp; Coriander Spring Roll</b> with Sweet & Sour Pineapple Sauce	9 <sup>00</sup>	<b>Scottish Smoked Salmon &amp; Prawn Cocktail</b> Marie Rose Sauce, Brown Bread & Butter <b>(gf*)</b>	8 <sup>00</sup>

## SALADS

<b>Crispy Salt &amp; Pepper Calamari</b> with Asian Style Noodle Salad <b>(se)</b>	14 <sup>00</sup>	<b>House Smoked Hickory Chicken Caesar Salad</b> with Anchovies, Egg, Croutons & Aged Parmesan <b>(gf*)</b>	15 <sup>00</sup>
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We aim to serve a daily 'House Smoked' Special Salad - Please See The Chalkboard

## MAINS

<b>Grilled Sea Bass Fillets</b> with Samphire, Confit Tomato, Leeks, Crushed New Potatoes, & Basil, Watercress & Almond Pesto <b>(gf, n)</b>	18 <sup>00</sup>	<b>Double Baked Worcester Hop Cheese Soufflé</b> with Buttered Spinach & Mustard Dressed Side Salad <b>(v)</b>	14 <sup>00</sup>
<b>Crispy Chicken Kiev</b> with Smoked Garlic & Parsley Butter, Green Beans, Mushroom & Tarragon Cream, & Sauté New Potatoes	16 <sup>00</sup>	<b>Rosemary, Apricot &amp; Garlic Rolled Pork Belly</b> with Black Pudding, Hispi Cabbage, Sage Mash, Apple, Cider & Mustard Sauce <b>(gf*)</b>	17 <sup>00</sup>

## PUB CLASSIC

<b>Beer Battered Haddock</b> with Triple Cooked Chips, Minted Pea Purée & Tartare Sauce	15 <sup>00</sup>
<b>Local Gloucester Sausages</b> with Wholegrain Mashed Potato, Seasonal Greens & Red Onion Gravy	14 <sup>00</sup>
<b>Mixed Bean, Mushroom &amp; Pepper Chilli</b> with Basmati Rice & Crushed Avocado <b>(ve, gf)</b>	15 <sup>00</sup>

## BURGERS

<b>Chargrilled Aged Beef Burger</b> with Melted Cheddar, Tomato, Smoked Burger Relish & Baby Gem in a Brioche Bun, with French Fries & Coleslaw <b>(gf*)</b>	15 <sup>00</sup>
<b>Beetroot, Coriander &amp; Mint Burger</b> with Vegan Cheese, Hummus, Tomato & Baby Gem in a Pretzel-Style Bun, Vegan Slaw & French Fries <b>(ve, gf*)</b>	15 <sup>00</sup>

## 28 DAY MATURED, GRASS FED STEAKS

*All served with Triple Cooked Chips, Confit Tomato & Rocket **(gf\*)***

<b>10oz Ribeye</b>	26 <sup>00</sup>
<b>8oz Sirloin</b>	22 <sup>00</sup>
Green Peppercorn Sauce	3 <sup>00</sup>
Garlic & Herb Butter <b>(gf)</b>	3 <sup>00</sup>

<b>BAKED CIABATTA ROLLS <b>(gf*)</b></b>	9 <sup>00</sup>
<i>All served with Side Salad and French Fries</i>	
<b>Available at Lunchtime Only</b>	
<b>Rare Roast Beef Sirloin</b> , Homemade Horseradish, Rocket & Red Onion Marmalade	
<b>Roast Pork Loin</b> Apricot Stuffing & Apple Sauce	
<b>Goat's Cheese</b> with Tomato, Rocket, & Basil, Watercress & Almond Pesto <b>(v, n)</b>	

<b>CHILDREN'S MENU</b>	
<b>Fried Egg &amp; Chips</b>	5 <sup>50</sup>
<b>Battered Fish Goujons</b> , Chips & Peas	6 <sup>50</sup>
<b>Breaded Chicken Goujons</b> , Chips & Peas	6 <sup>50</sup>
<b>Vanilla Ice Cream Cone with a Flake</b>	2 <sup>50</sup>

<b>SIDES</b>	
<b>French Fries</b>	3 <sup>50</sup>
<b>Triple Cooked Chips</b>	3 <sup>50</sup>
<b>Side Salad</b>	3 <sup>50</sup>
<b>Seasonal Vegetables</b>	3 <sup>50</sup>
<b>Garlic Bread</b>	3 <sup>50</sup>
<b>Cheesy Chips</b>	4 <sup>75</sup>

<b>HOMEMADE DESSERTS</b>	7 <sup>50</sup>
<b>Sticky Toffee Pudding</b> with Butterscotch Sauce & Vanilla Ice Cream	
<b>Dark Chocolate Brownie</b> with Caramelised White Chocolate & Raspberry Sorbet <b>(gf)</b>	
<b>Local Strawberry &amp; Lemon Sponge Trifle</b> , Caramel Custard, Vanilla Cream & Honeycomb	
<b>Charred Pineapple, Coconut Caramel, Coconut Purée</b> , Mango Sorbet & Candied Cashews <b>(ve, gf, n)</b>	
<b>Cheese Selection</b>	8 <sup>50</sup>
3 of our favourites: Worcester Hop, Blue d'Auvergne & Harlech with Horseradish	

<b>COFFEE &amp; TEAS</b>			
<b>Americano</b>	2 <sup>70</sup>	<b>Mocha</b>	3 <sup>20</sup>
<b>Latte</b>	3 <sup>00</sup>	<b>Hot Chocolate</b>	2 <sup>80</sup>
<b>Cappuccino</b>	3 <sup>00</sup>	<b>Teas</b>	from 2 <sup>80</sup>
<b>Espresso</b>	from 2 <sup>70</sup>		

An optional 10% service charge is added to all bills.  
Please inform your server of any dietary requirements so that we can treat it with the utmost care.  
We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen.  
**(v)** vegetarian **(ve)** vegan **(gf)** gluten free **(gf\*)** adaptable to gluten free **(n)** contains nuts **(se)** sesame

The Gloucester  
**OLD SPOT**