

Please see our chalkboard for today's specials

FOOD MENU

STARTERS

White Onion, Ale & Cheddar Soup with Fresh Apple, Chives, Bread & Butter (v)	6 ⁰⁰	Deville Lamb's Kidney on Charred Sourdough with Crispy Shallots (gf*)	8 ⁵⁰
Thai Spiced Salmon & Prawn Fishcake with Butternut Squash, Coconut & Ginger Velouté	8 ⁵⁰	Local Pork, Smoked Bacon & Apricot Terrine with Plum & Ginger Chutney, Cornichons, Ciabatta Crostini (gf*)	8 ⁰⁰
Vegetable & Herb Spring Roll with Coriander & Pickled Red Onion Salad, Hummus, Satay Sauce (n, se, ve)	7 ⁵⁰		

MAINS

Grilled Salmon Fillet with Malaysian Style Curried Mussels, Leeks, Steamed Jasmine Rice & Toasted Coconut (gf)	17 ⁰⁰	Local Pork Shoulder, Apple & Cider Stew with Chantenay Carrots, Shallots, Grain Mustard Mash & Worcester Hop Cheese Dumplings	15 ⁰⁰
Crispy Fried Chicken Kiev with Parsley & Smoked Garlic Butter, Charred Jerk Spiced Sweetcorn, Potato Gratin, Button Mushroom & Tarragon Sauce	16 ⁰⁰	Massaman Style Coconut Curry with Pumpkin, Aubergine, Sweet Potato & Charred Pineapple, Fragrant Steamed Rice, Fresh Coriander & Poppadom (ve, gf*)	14 ⁰⁰

PUB CLASSICS

Ale & Yeast Battered Haddock Fillet with Minted Crushed Peas, Tartare Sauce & Triple Cooked Chips	15 ⁰⁰
Local Gloucester Old Spot Sausages with Wholegrain Mashed Potato, Braised Red Cabbage & Red Onion Gravy	15 ⁰⁰
Double Baked Mature Cheddar Cheese & Chive Soufflé with Spinach, Leeks & Mustard Dressed Salad (v)	14 ⁰⁰

BURGERS

*All served in a Brioche Bun with
Seasoned Fries & Coleslaw*

Chargrilled Aged Gourmet Beef Burger with Melted Cheddar, Smoked Burger Relish, Baby Gem, Gherkins, Red Onion & Beef Tomato	15 ⁰⁰
Beetroot, Coriander & Mint Burger with Melted Cheddar, Smoked Burger Relish, Baby Gem, Gherkins, Red Onion & Beef Tomato (ve)	15 ⁰⁰
Local Venison, Pork & Apple Burger with Melted Blue Cheese, Smoked Burger Relish, Baby Gem, Gherkins, Red Onion & Beef Tomato	15 ⁰⁰

28 DAY MATURED, GRASS-FED STEAKS

*All served with Triple Cooked Chips,
Confit Tomato, Field Mushroom & Rocket*

10oz Ribeye (gf*)	26 ⁰⁰
8oz Sirloin (gf*)	22 ⁰⁰
<i>Add</i>	
Green Peppercorn	2 ⁵⁰
Garlic & Parsley Butter (gf)	2 ⁵⁰

BAKED CIABATTA ROLLS (gf*)	9 ⁰⁰
<i>All served with Side Salad & French Fries</i>	
Available at Lunchtime Only	
Roast Beef , Homemade Horseradish & Red Onion Compote	
Roast Pork Loin , Apricot & Sausage Meat Stuffing & Spiced Apple Sauce	
Worcester Hop Cheddar Cheese with Tomato, & Plum & Ginger Chutney (v)	

CHILDREN'S MENU

Sausage , Chips & Peas	6 ⁵⁰
Chicken Goujons , Chips & Peas	6 ⁵⁰
Fried Egg , Chips & Peas (v)	5 ⁵⁰
Ice Cream Selection with Flake	3 ⁰⁰

SIDES

French Fries (gf*)	3 ⁵⁰
Triple Cooked Chips	3 ⁵⁰
Side Salad	3 ⁵⁰
Seasonal Vegetables	3 ⁵⁰
Garlic Bread	3 ⁵⁰
Cheesy Chips	4 ⁷⁵

PUDDINGS

Chocolate & Orange Delice with Coffee Sponge, Caramelised White Chocolate, & Orange Sorbet (gf)	7 ⁵⁰
Sticky Toffee Pudding with Butterscotch Sauce, Ginger Crumble & Vanilla Ice cream	
Charred Pineapple, Coconut Caramel, Coconut Purée , Mango Sorbet & Candied Cashews (ve, gf, n)	
Tiramisu with Baked Double Chocolate Chip Cookies (gf)	
Cheese Selection 3 of our favourites	8 ⁵⁰

COFFEE & TEAS

Americano	2 ⁷⁰	Mocha	3 ²⁰
Latte	3 ⁰⁰	Hot Chocolate	2 ⁸⁰
Cappuccino	3 ⁰⁰	Teas	from 2 ⁸⁰
Espresso	from 2 ⁷⁰		

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