

Please see our chalkboard for today's specials

FOOD MENU

STARTERS

Asparagus & Pea Soup

with Crispy Smoked Bacon, Mint Crème Fraîche & Fresh Bread & Butter (gf*)

7⁵⁰

Warm Pigeon Breast Salad

with Stilton, Grilled Black Pudding & Honey, Mustard & Balsamic Vinaigrette (gf*)

8⁵⁰

Mixed Wild Mushroom & Leeks on Garlic Crouton

Pickled Mushrooms & Black Truffle Oil & Tarragon Mayonnaise (ve) 8⁵⁰

Chicken Liver Parfait

with Herb Butter, Apricot & Fig Chutney & Ciabatta Crostini (gf*) 8⁰⁰

Steamed Mussels in Cider, Spring Onion & Parsley Cream

with Warm Bread (gf*) 8⁷⁵

MAINS

Pan Fried Sea Bass Fillet

with Samphire, Tiger Prawns, Smoked Garlic Butter, New Potatoes, Peas & Gremolata (gf)

16⁵⁰

Slow Roasted Pork Belly Stuffed with Herbs & Black Pudding

Buttered Hispi Cabbage, Potato Dauphinoise & Grain Mustard, Cider & Apple Cream Sauce £16.95

16⁹⁵

Malabar Coconut Curry - Cauliflower, Aubergine & Sweet Potato

with Scented Basmati Rice, Coriander, Fresh Chillies & Poppadom (ve) (gf)

15⁵⁰

Chargrilled Lemon & Oregano Chicken Breast

with Wild Mushroom, Smoked Bacon & Leek Fricassee, Grilled Goat's Cheese, Smoked Sweet Potato, Charred Courgette & Basil & Almond Pesto (n, gf)

16⁷⁵

28 DAY MATURED, AGED LOCAL STEAK

Served Triple Cooked Chips, Garlic Portobello Mushroom & Green Salad

Chargrilled Hereford 8oz Sirloin (gf*)

26⁰⁰

Add Sauce

Smoked Garlic & Parsley Butter (gf)

2⁵⁰

Green Peppercorn &

Worcestershire Sauce

2⁵⁰

SALADS

Chargrilled Chicken Caesar Salad

with Garlic Croutons, Shaved Parmesan, Soft Boiled Egg, Kos Lettuce & Anchovies (gf*)

14⁹⁵

Beetroot & Red Pepper Falafel Salad

with Smoked Sweet Potato, Quinoa, Cucumber & Courgette, Beetroot Hummus & Satay Dressing (n,se,ve,gf)

14⁹⁵

Sauté Squid, Tiger Prawn & Chorizo Salad

with Orzo, Samphire, Black Olives, Fresh Mint, Spring Onions & Lemon & Oregano Vinaigrette

14⁹⁵

PUB CLASSICS

Beer Battered Cornish Cod Fillet

Crushed Pea Purée, Tartare Sauce & Triple Cooked Chips (gf*)

16⁰⁰

Old Spot Homemade "Pie of the Week"

with Garlic & Leek Champ Mash, Green Vegetable Medley, Caramelised Red Onion & Thyme Gravy

15⁰⁰

Double Baked Worcester Hop

Cheese Soufflé

Baked in Cream, Spinach & Nutmeg with Honey, Balsamic & Mustard Dressed Salad (v)

15⁰⁰

BURGERS

16⁰⁰

All served with French Fries

Chargrilled Gourmet Hereford Beef Burger

Melted Cheddar, Smoked Relish, Iceberg, Gherkins, Red Onion & Tomato served in Glazed & Seeded Brioche Bun (se)

Vegan Beetroot, Coriander & Mint Burger

Melted Vegan Cheese, Smoked Relish, Iceberg, Gherkins, Red Onions & Coleslaw served in Pretzel Style Bun (ve)

WARM CIABATTAS

Gluten Free Bread Available

8⁰⁰

Add French Fries

2⁰⁰

Available at Lunchtime Only

Whole Hog Local Gloucester Old Spot Pork Loin, Sage & Apricot Stuffing & Homemade Bramley Apple Sauce

British Warm Local Beef Sirloin, Caramelised Onions, Proper Hot Horseradish & Gravy

Plant Grilled Vegan Mozzarella Cheese, Wood Fired Red Peppers and Onions, Basil & Almond Pesto (n) (ve)

CHILDREN'S MENU

Crispy Chicken Goujons

with Garden Peas & French Fries

7⁵⁰

Beer Battered Fish Goujons

with Garden Peas & French Fries

7⁵⁰

Fried Free Range Egg (v)

with Garden Peas & French Fries

6⁵⁰

Ice Cream Selection

(Vanilla or Chocolate) 2 scoops

3⁵⁰

SIDES

French Fries (gf*)

3⁵⁰

Triple Cooked Chips

3⁵⁰

Side Salad

3⁵⁰

Seasonal Vegetables

3⁵⁰

Garlic Bread

3⁵⁰

Cheesy Chips

4⁷⁵

PUDDINGS

7⁹⁵

Sticky Toffee Pudding with Cinnamon Crumble, Butterscotch Sauce & Vanilla Ice Cream

Golden Syrup & Vanilla Crème Brûlée with Ginger Cookies (gf)

Profiteroles filled with Orange Cream, Mocha Chocolate Sauce, Crushed Honeycomb, & Pistachio & Almond Ice Cream (n)

Charred Pineapple, Mango & Mint Salsa with Coconut Caramel, Mango Sorbet & Candied Cashews (ve, gf, n)

Cheese Selection Worcester Hop, Bleu d'Auvergne, Harlech, served with Crackers, Apricot & Fig Chutney, Grapes & Celery

8⁹⁵

SUNDAY LUNCH

SERVED WEEKLY, ALL DAY NOON TILL 7.30PM

We serve 3 Roasts plus fresh Fish and Plant based dishes, with homemade Yorkshire Puddings. So that's beautiful Sirloin of Beef, local Pork Loin and perhaps Turkey, Chicken, Venison or Lamb all roasted. Great homemade puddings too.

Always very busy so please book!

An optional 10% service charge is added to all bills, and optional means optional.

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