

FOOD MENU

Welcome to *The Gloucester Old Spot*.
Please advise your server of **all** allergies, regardless of your chosen dish.

STARTERS

Wild Mushroom & Thyme Soup with Sauté Chestnut Mushrooms, Garlic Crouton and Crème Fraiche (gfa) (v)	7 ⁹⁵	Butternut Squash Risotto with Confit Tomato, Toasted Pumpkin Seeds, Sage & Almond Pesto and Pea Shoots (gf) (ve) (n)	7 ⁹⁵
Everes's Farm Rare Breed Gloucester Cattle Beef Brisket & Teriyaki Steamed Bao Buns with Sweetcorn, Chilli & Coriander Salsa, Pickled Carrots	8 ⁵⁰	Venison & Pheasant Sausage Roll with Celeriac & Apple Remoulade, Pickled Fennel, and Apple Ketchup (m)	8 ⁵⁰
King Prawn & Cod Scampi in Beer Batter with Dill & Lemon Mayonnaise	9 ⁵⁰		

Please see our chalkboard for today's specials and chargrilled steaks

MAINS

Slow Roasted & Pressed Pork Belly with Pork & Sage Faggot, Hispi Cabbage, Rosemary Mash, Spiced Carrot Purée and Cider Jus (gfa)	18 ⁵⁰	Pan Fried Sea Bass Fillet with Crab & Prawn Spring Roll, Crushed New Potatoes with Spring Onions, Buttered Spinach and Red Pepper & Basil Sauce (gfa)	19 ⁵⁰
Everes's Farm Rare Breed Gloucester Cattle Beef Shin Tikka Curry with Pumpkin & Coconut Basmati Rice, Toasted Coconut and Fried Naan Bread (gfa)	18 ⁹⁵	Salt Baked Celeriac Steak with Walnut & Cranberry Nut Roast, Tenderstem Broccoli, Red Wine Jus, and Celeriac Purée (ve) (n) (gf)	17 ⁵⁰

GOURMET BURGERS

Served with French Fries (gfa)	16 ⁹⁵
Everes's Farm Dry Aged Gloucester Beef Burger with Melted Cheddar, Smoked Relish, Tomato, Lettuce & Pickles, served in a Toasted Brioche Bun (gfa)	
Beetroot, Coriander and Mint Burger with Melted Vegan Mozzarella Cheese, Smoked Burger Relish, Tomato, Lettuce and Pickles, served in a Toasted Brioche Bun (ve) (gfa)	

GLOUCESTER OLD SPOT PUB CLASSICS

Hand Battered Cod Fillet with Pea Purée, Tartare Sauce and Triple Cooked Chips	16 ⁹⁵
Chicken, Leek and Smoked Bacon Shortcrust Pie with Rosemary Mash, Honey Glazed Carrots and Onion Gravy	16 ⁹⁵
Five Bean & Aubergine Chilli with Pumpkin & Coconut Basmati Rice, Coriander and Poppadom (ve) (gf)	16 ⁹⁵

SOURDOUGH WARM CRUSTY ROLL Available at Lunchtimes

Add a handful of French Fries 2⁰⁰
Gluten Free Bread Available

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

British Warm Local Beef Sirloin, Caramelised Onions, Hot Horseradish & Salad Leaves

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

CHILDREN'S MENU

Cheeseburger (gfa) with Garden Peas & French Fries	8 ⁵⁰
Battered Fish with Garden Peas & French Fries	7 ⁹⁵
Fried Free Range Egg (v) (gfa) with Garden Peas & French Fries	6 ⁵⁰
Ice Cream Selection (Vanilla or Chocolate) 2 scoops	3 ⁵⁰

SIDES

French Fries (gfa)	3 ⁷⁵
Triple Cooked Chips	3 ⁹⁵
Side Salad	3 ⁷⁵
Seasonal Vegetables	3 ⁷⁵
Garlic Bread	3 ⁷⁵
Cheesy Chips (gfa)	5 ⁵⁰

PUDDINGS

Apple and Cinnamon Spiced Tarte Tatin with Vanilla Ice cream, Apple Crisps & Cider Syrup **(ve)**

Warm Vanilla Doughnuts with Cherry & Kirsch Parfait, Hot Chocolate Sauce & Caramelised White Chocolate

Vanilla Crème Brûlée with White Chocolate & Ginger Cookie **(gf)**

Warm Sticky Toffee Pudding with Butterscotch Sauce and Sea Salt & Caramel Ice Cream

7⁹⁵

SUNDAYS AT THE OLD SPOT

Join us on Sundays for a traditional roast with homemade Yorkshire Puddings, or fresh fish and plant based dishes. Treat yourself to one of our delicious homemade desserts for afters. Served weekly from 12pm to 7pm.

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.
All dishes contain soybean within the vegetable oil we use.
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 **(gfa)** gluten free adaptable **(n)** contains nuts **(se)** sesame **(m)** mustard

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