

# FOOD MENU

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

## STARTERS

<b>Everes's Farm Rare Breed Beef Brisket Steamed Bao Bun</b> with Teriyaki Sauce and a Smoked Chilli, Sweetcorn & Coriander Relish	8 <sup>95</sup>
<b>Crayfish &amp; King Prawn Cocktail</b> with Bloody Mary Dressing, Baby Gem Lettuce, Granary Bread & Seaweed Butter (gf)	9 <sup>50</sup>
<b>Worcester Hop Cheese Soufflé</b> with Grain Mustard & Nutmeg Cream (v)	8 <sup>50</sup>

<b>Lime, Chilli, Crab and Salmon Cake</b> with Samphire, Pea & Shaved Asparagus Salad, and Tartare Sauce (gf)	9 <sup>50</sup>
<b>BBQ Pineapple &amp; Grilled Halloumi Salad</b> with Pink Pickled Onions, Asian Style Slaw & Toasted Sesame Seeds (v) (se) (gf)	8 <sup>95</sup>
<b>Crispy Pork Shoulder Croquette</b> with Grilled Black Pudding, Poached Egg & Apple Ketchup	8 <sup>95</sup>

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

## MAINS

<b>Rolled Pork Belly</b> with Rosemary & Apricot Stuffing, Buttered Hispi Cabbage, Crispy Hash Brown and Cider & Apple Sauce (gf)	19 <sup>50</sup>
<b>Pan Fried Sea Bass Fillet</b> with Garlic King Prawns, Confit Heritage Tomatoes, Gnocchi & Sauce Vierge (gfa)	21 <sup>50</sup>
<b>Crispy Chicken Schnitzel</b> with a Satay Sauce, Asian Sesame Slaw & Sweet Potato Fries (n) (se)	18 <sup>50</sup>
<b>Mushroom, Asparagus, Leek &amp; Vegan Mozzarella Wellington</b> with Salt Baked Celeriac, Roasted Beetroot, and Basil & Almond Pesto (ve) (n)	18 <sup>50</sup>

## SALADS

<b>Caprese Style Salad</b> with Beetroot, Heritage Tomatoes, Mozzarella, Candied Walnuts, Basil & Almond Pesto (n) (v) (gf) (ve*)	16 <sup>95</sup>
<b>Chargrilled Chicken Caesar Salad</b> with Anchovies, Soft Boiled Egg, Croutons, Parmesan and Kos Lettuce (gfa)	
<b>Crayfish &amp; King Prawn Orzo Salad</b> with Fresh Mango, and Coriander, Chilli & Lime Dressing	

## GOURMET BURGERS

Served in a Brioche Bun with Smoked Relish, Tomato, Iceberg Lettuce and French Fries (gfa)

<b>Dry Aged Everes's Farm Beef Burger</b> with Melted Cheddar	16 <sup>95</sup>
<b>Beetroot, Mint and Coriander Burger</b> with Melted Vegan Mozzarella Cheese (ve)	

## GLOUCESTER OLD SPOT PUB CLASSICS

<b>Local Pork Gloucester Sausages</b> with Grain Mustard Mashed Potato, Tenderstem Broccoli & Red Onion Gravy (gf)	16 <sup>95</sup>
<b>Beer Battered Cornish Haddock Fillet</b> with Minted Pea Puree, Tartare Sauce & Triple Cooked Chips	17 <sup>50</sup>
<b>Caramelised Red Onion Tartlet</b> with Grilled Goats' Cheese, Beetroot & Candied Walnut Salad, Basil & Almond Pesto (n) (v)	16 <sup>50</sup>

<b>WARM SOURDOUGH ROLLS (gfa)</b> Available at Lunchtimes	9 <sup>50</sup>
<b>Add a handful of French Fries</b>	2 <sup>00</sup>
<b>Slow Cooked Beef Brisket</b> with Caramelised Red Onions, Horseradish Mayonnaise & Rocket	
<b>Roast Pork Loin</b> with Apricot & Sage Stuffing and Spiced Apple Sauce	
<b>Grilled Mozzarella</b> with Tomato, and Basil & Almond Pesto (ve*) (n)	

## CHILDREN'S MENU

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

## SIDES

<b>French Fries (gfa)</b>	4 <sup>00</sup>
<b>Triple Cooked Chips</b>	4 <sup>50</sup>
<b>Sweet Potato Fries</b>	4 <sup>50</sup>
<b>Side Salad</b>	3 <sup>75</sup>
<b>Seasonal Vegetables</b>	3 <sup>75</sup>
<b>Garlic Bread</b>	3 <sup>75</sup>
<b>Cheesy Chips (gfa)</b>	5 <sup>50</sup>

## PUDDINGS

<b>Strawberry Pavlova</b> with Lemon Curd, Chantilly Cream & Honeycomb (gf)	7 <sup>95</sup>
<b>Chocolate, Apricot &amp; Orange Brioche Pudding</b> with Vanilla Custard	
<b>Golden Syrup Crème Brulee</b> with White Chocolate Cookies (gf)	
<b>Mixed Berry, Apple &amp; Rhubarb Crumble</b> with Butterscotch Sauce and Vanilla Ice Cream (ve) (gf)	
<b>Tiramisu Éclair</b> with Pistachio & Almond Ice Cream (n)	

## SUNDAYS AT THE OLD SPOT

Join us on Sundays for a traditional roast with homemade Yorkshire Puddings, or fresh fish and plant based dishes. Or treat yourself to a snack or salad in our beautiful pub garden. 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. Please note Mustard is present in most of our dishes. Please advise us if you have an allergy to Mustard. We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen. (v) vegetarian (ve) vegan (ve\*) vegan adaptable (gf) gluten free (gfa) gluten free adaptable (n) contains nuts (se) sesame

\*For parties over the size of 10, we apply a 10 percent service charge.

The Gloucester  
**OLD SPOT**