

EXAMPLE MENU

Food served noon until 7pm

Please inform us of ANY dietary requirements.

All roasts are served with Seasonal Vegetables, Roast Potatoes & Gravy

Roast Beef Sirloin with Homemade Yorkshire Pudding & Horseradish Sauce £20.50
(Cooked Rare, Medium or Well done)

Roast Orchard Pork Loin with Sausage Meat and Apricot Stuffing, Homemade Yorkshire Pudding & Apple
Sauce £18.50

Extra Yorkshire Pudding £1.95

Cauliflower Cheese £4.95 (ample for 2, sufficient for 3 to share)

Pigs in Blankets £4.95

Baked Seafood Pie (Haddock, Sea Bass, Mussels & Prawns) a Cheddar Mash Crust & Lemon Dressed Side
Salad £17 (gf)

Wild Mushroom, Asparagus & Leek Wellington with Salt Baked Celeriac, Roast Potatoes and Rosemary &
Redcurrant Jus (ve) £18.50

Caramelised Red Onion Tartlet with Grilled Goats' Cheese, Beetroot & Candied Walnut Salad, Basil &
Almond Pesto (n) (v) £16.50

Local Venison, Smoked Bacon & Red Wine Casserole with Braised Red Cabbage & Wholegrain Mustard
Mash £19 (m)

Children's Menu

Small Sunday Roast (Beef or Pork) £12.95

Cheeseburger with Garden Peas & French Fries £8.50

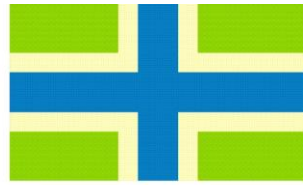
Battered Fish with Garden Peas & French Fries £7.95

Fried Free Range Egg with Garden Peas & French Fries £6.50

Ice Cream Selection (Vanilla or Chocolate) 2 scoops £3.50

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

The Gloucester
**OLD
SPOT**



sublime locally sourced products

The
Gloucestershire
**FOOD
PUB**

Homemade Desserts £7.95

Sticky Toffee Pudding with Butterscotch Sauce, Cinnamon Crumb, and Salted Caramel Ice Cream

Mixed Berry, Apple & Rhubarb Crumble with Butterscotch Sauce and Vanilla Ice Cream (ve) (gf)

Chocolate Brownie Sundae with Chocolate Sauce, Vanilla Cream and Wild Cherry Ice Cream (gf)

Pear Tarte Tatin with Mulled Wine Syrup & Vanilla Ice Cream

Boddington Honey Panna Cotta with White Chocolate Cookies, Honey Gel & Crushed Honeycomb (gf)

Chocolate, Apricot & Orange Brioche Pudding with Vanilla Custard

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