

## Lunch

Please look at  
our Blackboard  
for our  
Two Courses  
for £14.50

### Old Spot Pub Classic

Beer Battered Hake Fillet with Crushed Peas, Tartare Sauce and Hand-Cut Chips £13 GF\*

Mustard and Herb Crusted Salmon Gravlax with Nicoise Salad and Lime Crème Fraiche and Blinis £12.95 GF\*

Char-Grilled Chuck Steak Burger with Mature Cheddar, Tewkesbury Mayonnaise, Asian Slaw in Brioche Bun and Hand-Cut Chips £13

Fried Pork Koftas with Red Onion, Radish and Feta Salad, Beetroot Tzatziki and Warm Pitta Bread £11.50 GF\*

Honey and Mustard Glazed Bacon Collar with Crushed and Roasted New Potatoes and Fried Eggs £11.95 GF

Balsamic Red Onion and Taleggio Cheese Tartlet with Beetroot, Green Bean & Watercress Salad and Tomato Salsa £11.50 V

Cotswold Cheese Ploughman's with Olives, Sun Dried Tomato, Hummus, Piccalilli and Fresh Bread £10.50 V

### Mains with a choice of Triple Cooked Chips or Buttered New Potatoes with Parsley, Chive, Mint & Lemon

Stuffed Chicken Breast with Leeks and Brie, wrapped in Smoked Bacon with Ratatouille £14.50 GF

Pan Fried Sea Bass with Salmon Thai Style Fishcake, Goan Mussels and Samphire £14.95 GF

Aubergine and Courgette Moussaka with Sun Blushed Tomato and Oregano Sauce £13.50 V

### Charcoal Grills 28 Day Matured Hereford-Angus Cross Breed served with Triple-Cooked Chips, Watercress & Crisp'd Onions

12oz Rump £20 GF

10oz Rib-Eye £23 GF

**Add a Sauce** £2 Green Peppercorn & Brandy Garlic & Herb Butter GF Or a Slice of Blue Cheese for £2

**Crusty Cobs with Dressed Leaves** £6.95

**Soft Focaccia Roll with Dressed Leaves** £5.95 **Add Chips** - £1.50

Roast Beef, Balsamic Onion and Fresh Horseradish

Roast Pork with Sausage Meat Stuffing and Apple Sauce

Mature Cheddar with Piccalilli

### Sides £3

Garlic Bread, Seasonal Vegetables, Hand-Cut Chips, Tempura Battered Onion Rings, Side Salad

#### Pre-Order your lunch!

If you are joining us from an office nearby, did you know you can pre-order your lunch so that it is ready for when you arrive? If this suits you then please select from our menu online and give us a call to let us know you are coming and what you'd like to eat!

Allergen Advice – Please ask a member of Staff for Allergen information.

GF indicates dish is Gluten Free. GF\* means the dish can be adapted. V means vegetarian.

If you have any dietary requirements; intolerances or allergies, please let a member of staff know and we will advise you accordingly.

## Evening Menu

### Starters

Cider Brined Old Spot Bath Chaps with Almond Crumb, Sweet Chilli Sauté Squid and Pak Choi £7.50 GF

Pea and Mint Risotto with Pan Fried Halloumi and Lemon Olive Oil £6.95 GF\*

Chicken and Duck Liver Parfait with Piccalilli and Toasted Brioche £6.50

Seared Wood Pigeon Breast, Blackpudding and Waldof Salad with a Balsamic Reduction £7.25 GF\*

Herb Crusted Salmon Gravlax with Nicoise Salad and Lime Crème Fraiche and Blinis £7.95 GF\*

Fried Pork Koftas with Red Onion, Radish and Feta Salad, Beetroot Tzatziki £6.95

### Mains with a choice of Triple Cooked Chips or Buttered New Potatoes with Parsley, Chive, Mint & Lemon

Stuffed Chicken Breast with Leeks and Brie, wrapped in Smoked Bacon with Ratatouille £14.50 GF

Pan Fried Sea Bass with Salmon Thai Style Fishcake, Goan Mussels and Samphire £14.95 GF

Rosemary and Garlic Lamb Chops with Green Beans, Shallots, Garlic, Anchovies and Salsa Verde £16.50 GF

Pork Fillet Medallions, Charred Red Pepper and Thyme Salsa, Balsamic Onions, Taleggio Cheese and Buttered Spinach £14.50 GF

Aubergine and Courgette Moussaka with Sun Blushed Tomato and Oregano Sauce £13.50 V

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Char-Grilled Chuck Steak Burger with Mature Cheddar, Tewkesbury Mayonnaise, Asian Slaw in a Brioche Bun and Hand-Cut Chips £13

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12oz Rump £20 GF

10oz Rib-Eye £23 GF

**Add a Sauce** £2 Green Peppercorn & Brandy Garlic & Herb Butter GF Or a Slice of Blue Cheese for £2

### Sides £3

Garlic Bread, Seasonal Vegetables, Hand-Cut Chips, Tempura Battered Onion Rings, Side Salad

### *Drinks from the Bar:*

We aim to offer a good variety of drinks both alcoholic and non-alcoholic to our customers.

This list is intended to give an idea of what we stock but if you are looking for something else, please ask a member of staff or have a closer look at our bar!

### *On Draught:*

Real Ale: our Real Ale selection is ever changing and normally features beers from Wye Valley, Purity, Bath Ales, Butcome and Timothy Taylor. Please ask for today's selection.

Lager: Becks Vier or San Miguel

Guinness

Cider: Thatcher's Gold, Stowford Press, Black Rat Perry as well as Guest Hand-pull Cider

*We also sell a small number of bottles:*

Kopparberg Mixed Fruit, Mini Prosecco, Becks Blue and Stowfords LA

### *Wines:*

Please ask to see our list

### *Our spirits:*

Gin: Beefeater, Bombay Sapphire or Hendricks

Vodka: Eristoff

Rum: Lambs or Bacardi

Whisky: Jack Daniels, Famous Grouse, Jameson's, Macallan, Talisker, Oban, Laphroig

*We also serve:*

Malibu, Archers, Martini, Pimm's, Sambucca, Port and Sherry, Cointreau, Drambuie, Disarrano, Tia Maria and Baileys

### *Soft Drinks:*

Elderflower or Pomegranate and Elderflower Presse

Hartridges Ginger Beer

Frobishers Apple or Grapefruit Juice

Britvic Tomato or Cranberry Juice

Appletise

J20's – please check for flavours

Bottled Coke and Diet Coke

Draft Pepsi, Diet Pepsi and Lemonade

Britvic Tonic and Slim Line Tonic



Our sister pub, The Royal Oak, is celebrating 15 years of ownership.

One of only 2 Cheltenham pubs ever to be a main entry in Britain's best selling guide book **The Good Pub Guide** (the other entry is called The Gloucester Old Spot !)