

Please see our chalkboard for today's specials

FOOD MENU

STARTERS

Hoisin Glazed Pork Belly Ribs with Red Cabbage Coleslaw	8 ⁰⁰	Sweet Potato, Avocado & Quinoa Salad, with Fresh Chillies, Hummus & Satay Dressing (gf, ve, n)	8 ⁰⁰ /13 ⁰⁰
Crab, Lemon, Ginger & Coriander Spring Roll with Sweet & Sour Pineapple Sauce	8 ⁰⁰	Severn & Wye Smoked Salmon & Prawn Cocktail, Marie Rose Sauce, Brown Bread & Butter (gf*)	8 ⁰⁰

SALADS

Crispy Salt & Pepper Calamari with Charred Watermelon, Feta & Avocado Salad	14 ⁰⁰	Chicken Caesar Salad with Anchovies, Egg, Croutons & Aged Parmesan (gf*)	14 ⁰⁰
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We aim to serve a daily 'House Smoked' Special Salad - Please See The Chalkboard

MAINS

Grilled Sea Bass Fillets with Samphire, Confit Tomato, Leeks, Crushed New Potatoes, & Wild Garlic Hazelnut Pesto (gf, n)	18 ⁰⁰	Double Baked Worcester Hop Cheese Soufflé with Buttered Spinach & Mustard Dressed Side Salad (v)	15 ⁰⁰
Crispy Chicken Kiev with Smoked Garlic & Parsley Butter, Purple Sprouting, Mushroom & Tarragon Cream, & Sauté New Potatoes	16 ⁰⁰	Rosemary & Garlic Rolled Pork Belly with Apricot & Sage Stuffing, Hispi Cabbage, Sage Mash, Sauté Kidneys, Apple, Cider & Mustard Sauce (gf)	17 ⁰⁰

PUB CLASSIC

Beer Battered Haddock with Triple Cooked Chips, Minted Pea Purée & Tartare Sauce	15 ⁰⁰
Honey & Mustard Glazed Ham with Fried Eggs, Triple Cooked Chips & Confit Tomato (gf*)	14 ⁰⁰
Mixed Bean, Mushroom & Pepper Chilli with Basmati Rice & Crushed Avocado (ve, gf)	13 ⁰⁰

BURGERS

Chargrilled Aged Longhorn Beef Burger with Melted Cheddar, Pickles, Tomato, Smokey Relish & Baby Gem in a Brioche Bun, with French Fries & Coleslaw (gf*)	14 ⁰⁰
Beetroot, Coriander & Mint Burger with Vegan Cheese, Hummus, Tomato & Baby Gem in a Pretzel-Style Bun, Vegan Slaw & French Fries (ve) (gf*)	14 ⁰⁰

28 DAY MATURED, GRASS FED STEAKS

*All served with Triple Cooked Chips,
Grilled Mushroom, Confit Tomato &
Watercress (gf*)*

10oz Ribeye	24 ⁰⁰
8oz Sirloin	22 ⁰⁰
Green Peppercorn Sauce	3 ⁰⁰
Garlic & Herb Butter (gf)	3 ⁰⁰

BAKED CIABATTA ROLLS (gf*) 9⁰⁰

All served with Side Salad & Triple Cooked Chips
Available at Lunchtime Only

Rare Roast Beef Sirloin Fresh Horseradish, Rocket & Red Onion Marmalade
Roast Pork Loin Apricot Stuffing & Apple Sauce
Goat's Cheese Tomato, Hazelnut Pesto & Rocket (v, n)

CHILDREN'S MENU

Linguine with Tomato Sauce, Grated Cheese & Garlic Bread	6 ⁰⁰
Carved Ham, Fried Egg & Chips	6 ⁰⁰
Battered Fish Goujons, Chips & Peas	7 ⁰⁰
Breaded Chicken Goujons, Chips & Peas	7 ⁰⁰
Vanilla Ice Cream Cone with a Flake	2 ⁵⁰

SIDES

French Fries	3 ⁵⁰
Triple Cooked Chips	3 ⁵⁰
Side Salad	3 ⁵⁰
Seasonal Vegetables	3 ⁵⁰
Garlic Bread	3 ⁵⁰

HOMEMADE DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream	7 ⁵⁰
Dark Chocolate Brownie with Caramelised White Chocolate & Raspberry Sorbet (gf)	
Mixed Berry Eton Mess with Lemon Curd & Ginger Nut Tuille (gf*)	
Coconut & Lemongrass Rice Pudding with Pineapple, Mango & Mint Salsa (ve, gf)	
Local Cheese Selection with Fig & Apple Chutney, & Crackers	8 ⁵⁰

COFFEE & TEAS

Americano	2 ⁷⁰	Mocha	3 ²⁰
Latte	3 ⁰⁰	Hot Chocolate	2 ⁸⁰
Cappuccino	3 ⁰⁰	Teas	from 2 ⁸⁰
Espresso	from 2 ⁷⁰		

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

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

The Gloucester
OLD SPOT