

Please see our chalkboard for today's specials

FOOD MENU

STARTERS

Garlic Portobello Mushrooms on Charred Sourdough
with Fried Court Farm Hen's Egg, Truffle & Tarragon Aioli
& Watercress **(gf*, v)** 8⁰⁰

Duck Liver Parfait
with Apricot, Orange & Ginger Chutney, Herb Butter &
Ciabatta Crostini **(gf*)** 8⁵⁰

Scottish Oak Smoked Salmon, Prawn & Crayfish Cocktail with
Marie Rose Sauce, Confit Lemon, Brown Bread & Butter **(gf*)** 9⁵⁰

Crispy Salt & Pepper Squid
with Spicy Chorizo Sausage, Orzo, Mint & Samphire Salad,
& Lemon Dressing 9⁰⁰

Vegan Burrito Samosas
with Pickled Red Onion & Coriander Salad & Satay Sauce
(ve, v, n, se) 8⁵⁰

Thai Style Smoked Chicken Wings
with Asian Slaw & Sweet Chilli & Ginger Relish **(gf*)** 8⁰⁰

MAINS

Grilled Cornish Hake Fillet
with Spicy Chorizo, Chickpea & Tomato Ragu, Black Olive & Tarragon Mash,
Buttered Spinach & Tomato Salsa 18⁰⁰

Herb Stuffed Pork Loin wrapped in Bacon
with Stornoway Black Pudding, Buttered Hispi Cabbage, New Potatoes &
Grain Mustard & Apple Cream Sauce **(gf*)** 17⁰⁰

**Roasted Vegetable (Courgette, Asparagus, Spinach, Aubergine, Peppers)
& Vegan Mozzarella Wellington**
with Basil Pesto, Herb New Potatoes & Panzanella Salad **(ve)** 16⁰⁰

Chargrilled Lemon & Garlic Chicken Breast
with Mushroom, Smoked Bacon & Leek Fricassée, Grilled Goats Cheese,
Charred Courgette, Basil & Almond Pesto & Sweet Potato Fries **(gf)** 17⁰⁰

28 DAY MATURED, AGED LOCAL STEAKS

*All served with Garlic Field Mushroom,
Confit Tomato, Hand Cut Chips &
Green Salad*

Chargrilled 12oz Rump (gf*) 22⁵⁰

Chargrilled 8oz Sirloin (gf*) 24⁰⁰

Add Sauce

Truffle & Garlic Butter **(gf)** 2⁵⁰

Green Peppercorn &
Worcestershire Sauce 2⁵⁰

SALADS

Smoked Chicken Caesar Salad
with Garlic Croutons, Shaved Parmesan
Cheese, Soft Boiled Egg, Kos Lettuce
& Anchovies **(gf*)** 14⁹⁵

Beetroot & Red Pepper Falafel Salad
with Smoked Sweet Potato & Quinoa
Salad, Beetroot Hummus & Satay
Dressing **(n, se, ve, gf)** 14⁹⁵

**Crispy Salt & Pepper Squid, Spicy
Chorizo Sausage & Smoked Salmon
Salad** with Orzo, Samphire, Black Olives,
Fresh Mint & Spring Onion, & a Lemon
& Oregano Vinaigrette 14⁹⁵

PUB CLASSICS

Beer Battered Cornish Cod Fillet
with Crushed Pea Purée, Tartare
Sauce & Hand Cut Chips 16⁰⁰

Gloucester Old Spot "Pie of the Week"
with Garlic & Leek Champ Mash, Green
Vegetable Medley, & Caramelised Red
Onion & Thyme Gravy 15⁰⁰

**Vegan Welsh Rarebit-Stuffed
Portobello Mushrooms** with Fennel,
Radish, Apple & Walnut Salad, Maple
& Mustard Dressing **(ve, gf, n)** 14⁰⁰

BURGERS

16⁰⁰

All served with French Fries

Chargrilled Gourmet Hereford Beef Burger
Melted Cheddar, Smoked Relish, Iceberg,
Gherkins, Red Onion & Tomato served in
Glazed & Seeded Brioche Bun **(se)**

Vegan Beetroot, Coriander & Mint Burger
Melted Vegan Cheese, Smoked Relish,
Iceberg, Gherkins, Red Onions & Tomato
served in a Pretzel Bun **(ve)**

Tikka Masala Buttermilk Chicken Burger
Melted Cheddar, Smoked Relish, Iceberg,
Gherkins, Red Onion & Tomato served in
Glazed & Seeded Brioche Bun **(se)**

OPEN SANDWICHES (Gluten Free Bread Available)

Toasted Ciabatta with Mustard Dressed Side Salad 8⁰⁰
(Add French Fries 2⁰⁰)

Available at Lunchtime Only

New York Deli Salt Beef, Swiss Cheese, Dill Pickles,
Sauerkraut & Dijonnaise Dressing

Vegan Melted Vegan Mozzarella, Tomato, Red Onion,
& Basil Pesto **(n, ve)**

Scandinavian Smoked Salmon, Cucumber, Avocado, Dill
& Crème Fraîche

CHILDREN'S MENU

Crispy Chicken Goujons
with Garden Peas & French Fries 7⁵⁰

Beer Battered Fish Goujons
with Garden Peas & French Fries 7⁵⁰

Fried Free Range Egg (v)
with Garden Peas & French Fries 6⁵⁰

**Ice Cream Selection
(Vanilla or Chocolate) 2 scoops** 3⁵⁰

SIDES

French Fries (gf*) 3⁵⁰

Triple Cooked Chips 3⁵⁰

Sweet Potato Fries 4⁰⁰

Side Salad 3⁵⁰

Seasonal Vegetables 3⁵⁰

Garlic Bread 3⁵⁰

Cheesy Chips 4⁷⁵

PUDDINGS

7⁹⁵

Sticky Toffee Pudding with Cinnamon Crumble, Butterscotch Sauce & Vanilla Ice Cream

Golden Syrup & Vanilla Crème Brûlée with Ginger Cookies **(gf)**

Dark Chocolate Tart with White Chocolate Shavings, Raspberry Gel & Raspberry Sorbet

Charred Pineapple, Mango & Mint Salsa with Coconut Caramel, Mango Sorbet & Candied
Cashews **(ve, gf, n)**

Cheese Selection 3 of our favourites 8⁵⁰

SUNDAY LUNCH

SERVED WEEKLY, ALL DAY NOON TILL 8PM

We serve 3 Roasts plus fresh Fish and Plant based
dishes, with homemade Yorkshire Puddings. So that's
beautiful Sirloin of Beef, local Pork Loin and perhaps
Turkey, Chicken, Venison or Lamb all roasted.
Great homemade puddings too.

Always very busy so please book!

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.

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 **(se)** sesame

The Gloucester
OLD SPOT