

ANY STARTER AND TWO SIDES £15.50 | LUNCHTIME ONLY MON-FRI

STARTERS

Seared Wood Pigeon Salad

with Stornoway Black Pudding,
Poached Egg, and Honey &
Mustard Dressing

£9.50 (gf)

In-House Smoked Aged
Beef Short Rib Arancini

with Pecorino Cheese and
Horseradish Mayonnaise

£9.25

King Prawn, Crab
& Lemongrass Spring Roll

with Romesco and Chilli
& Stem Ginger Jam

£10.50 (n, se)

Baked Double Gloucester
Cheese Soufflé

with a Grain Mustard & Nutmeg Sauce

£8.95

Monkfish & King
Prawn Scampi

with Salsa Verde and Smoked Garlic Aioli

£9.75

French Onion &
Porcini Mushroom Soup

with Grilled Welsh Rarebit Crouton

£8.50 (ve, gfa)

OLD SPOT BBQ
SMOKED MEATS

All our meats are smoked
low ‘n’ slow over locally-
sourced oak wood for an
authentic flavour

CHOOSE YOUR CUT

1/2 Smoked Mesquite Chicken £22

16hr Smoked Beef Brisket (300g) £28

Smoked Meat of the Day
(See Specials Board)

ALL SERVED WITH

Garlic & Rosemary Smoked New Potatoes

Southern-Style Red Cabbage & Apple Slaw

Sea Salt Focaccia, Pickles, and BBQ Sauce

MAINS

Slow Roasted Pork Belly with a Black Pudding Croquette, Bacon Fat
Hispi Cabbage, Apple & Sage Purée, and a Cider Reduction £22.95 (gfa)

Crispy Chicken Kiev with a Smoked Garlic & Watercress Butter,
Thyme & Grain Mustard Mash, Tenderstem Broccoli,
and Button Mushroom & Tarragon Velouté £22.50

Roasted Squash, Sweet Potato, Cauliflower & Aubergine
Massaman Coconut Curry with Basmati Rice and Garlic Flat Bread
£19.50 (ve, v, gfa)

Line Caught Fish & Shellfish Pie with a Crab, Gruyère
and Parmesan Crust with Green Salad and Fresh Lemon £24.50 (gf)

PUB CLASSICS

Local Rare Breed Ex-Dairy Beef, Smoked Bacon & Red Wine Shortcrust Pie
with Thyme & Grain Mustard Mash, Braised Red Cabbage, and Onion Gravy £21.95

Beer Battered Cornish Haddock with Triple Cooked Chips,
Pea Purée, Tartare Sauce, and Fresh Lemon Wedge £19.50 (gfa)

6oz Everes’s Farm Cheeseburger with Caramelised Beef Fat Onions,
House Relish, Lettuce & Tomato in an Artisan Baked Bun with Pickles
and Seasoned Skin-On French Fries £19.50 Add Smoked Bacon £1.50

Aromatic Broad Bean, Pea & Spinach Burger with Hummus,
Vegan Mozzarella, Lettuce & Tomato in a Brioche Bun with Pickles
and Seasoned Skin-On French Fries £18.95 (ve, se)

BAKED ARTISAN
CIABATTA ROLL (gfa)

Available at Lunchtimes Only

28 Day Aged Roast Beef
Caramelised Red Onion, Horseradish Mayonnaise £10.95

Roast Pork Loin, Sausage Meat & Sage Stuffing
Homemade Bramley Apple Sauce £10.50

Melted Mozzarella, Roasted Red Peppers
Tomato and Hummus £10.25

Small Side of French Fries £3

SIDES

Triple Cooked Chips £6

Skin-on French Fries £5.50

Green Salad £3.95
with Mustard Vinaigrette

Triple Cooked Cheesy Chips £6.95

Tenderstem Broccoli £4

Artisan Baked Focaccia £4.50
with Sea Salt and Rosemary

DAILY SPECIALS

Please see our chalkboard for our market
price steaks and smokehouse specials.

JOIN US ON SUNDAYS

Traditional roasts with homemade
Yorkshire puddings, fresh fish, and plant-based dishes.
Served weekly from 12 p.m. to 7 p.m.

Please inform your server of ANY dietary requirements

(v) vegetarian (ve) vegan (vea) vegan adaptable (gf) gluten free (gfa) gluten free adaptable (n) contains nuts (se) sesame

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

However, these achievements were not solo ventures, but greatly aided by the work of the pub's current owners, Shawn and Maria Bound, who came from The Royal Oak to The Gloucester Old Spot in 2010 with Simon and Kate. After becoming directors in 2019, and creating their own vision for the future of the pub, they took the reins as owners in the summer of 2024, supported by the same long-standing team who had worked under Simon and Kate.

Shawn and Maria have quickly set to work in continuing the development of the business, particularly with the installation of their unique and highly popular Smoke House and the sharpening of the pub's focus on utilising local suppliers wherever possible in both its food and beverage menus.

Whilst there is no longer an elm tree, the Gloucestershire flag stands proudly in front of the pub today, not only welcoming Shawn and Maria's valued customers to this haven of the county but symbolising the whole team's dedication to championing all that the region has to offer.

Over the course of the next century, the inn underwent a multitude of transformations. Arguably its most important came in November 1979 when then-owner Martin Earl decided to change the name of the pub to its current moniker, The Gloucester Old Spot. Inspired by Gloucestershire's rare-breed pigs, he famously invited local breeders Charles and Monica Martell to bring actual pigs to the unveiling of the pub's new name and signage.

The Gloucester Old Spot was bought by Simon and Kate Daws in 2010, who at the time also owned The Royal Oak in Prestbury. After returning The Gloucester Old Spot to its historical status of a free house in 2012, Simon and Kate set about transforming all aspects of the business.

Their tireless work in expanding the kitchen, revamping the garden, and installing a baronial-esque dining room brought them fruitful rewards.

Welcome to The Gloucester Old Spot, a place where great food, friendly service, and a love for local ingredients come together. Nestled just outside of Cheltenham in Pitts Elm, The Gloucester Old Spot has a rich history nearly as delightful as its food.

The site has boasted an inn since 1755, then in the possession of the Piff family, who had recordedly owned the surrounding land since 1676. During its formative years, the inn was known as The Old White Swan. Until 1824, when it was last owned and occupied by a Piff ancestor, The Old White Swan was a central coaching post for those travelling to Tewkesbury, Cheltenham, and Gloucester via horses. For these weary travellers, it was the majestic elm tree sheltering the front of the inn that marked this rural and remote resting place. Planted by the Piff family, the elm was described in 1800 by one such traveller, Reverend John Skinner, as the 'monarch of the grove'.

OLD SPOT
The Gloucester



We're passionate about using the best local ingredients, working closely with Gloucestershire farmers, cheesemakers, and brewers to bring you fresh, seasonal flavours in every dish.



(0.7 miles)

Harry's Honey is run by Harry and Lorraine who own over 80 hives across around Cheltenham, Winchcombe and Cirencester, producing untreated, all-natural and gently handled honey. The honey used at The Gloucester Old Spot is from hives located just 0.7 miles away in Boddington.



(0.8 miles)

Gloucester Sausage Company
was founded in 1983 by Howard and Linda Duberley. They are a family run butchers, providing the finest locally-sourced meats and produce.



(14.1 miles)

Hayles Fruit Farm is an enchanting family-owned business nestled on the picturesque outskirts of the idyllic Cotswold market town of Winchcombe, in the heart of Gloucestershire.



The Gloucester OLD SPOT

**A place where great food, friendly service,
and a love for local ingredients come together.**