

STARTERS

Oak-Smoked Pork Belly Taco

with Red Cabbage, Apple & Coriander Slaw,
Crumbled Feta, and a Honey, Lime
& Ginger Vinaigrette

£8.95 (gfa)

King Prawns Grilled

in Thai-Infused Garlic & Chilli Butter

with Charred Focaccia and
Fresh Parsley & Lemon

£9.75 (gfa)

Pan Seared Scallops

with Crispy Pig Cheek Terrine,
Smoked Cauliflower Purée,
and a Pineapple & Chilli Salsa

£13.95

Seared Wood Pigeon Breast

with Black Pudding, Poached Egg,
Fresh Peas, and a Mustard Dressing

£9.50 (gfa)

Hoisin-Glazed Oyster Mushroom & Pepper Skewer Kebab

with a Pickled Courgette & Cucumber Salad

£8.50 (ve, v, se)

Baked Double Gloucester Cheese Soufflé

in a Mustard Sauce with Creamed Spinach

£8.95 (v)



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

BBQ-Smoked Pulled Pork Shoulder with a Carolina-Style Dressing £21

1/2 Hickory Seasoned Chicken in a Wild Garlic & Herb Butter £22

Smoked BBQ Tray

(Louisiana-Style Pork Ribs, 1/4 Smoked Chicken, and BBQ-Smoked Pulled Pork) £24

All Served with Skin-On French Fries, Spring Slaw, BBQ Sauce, and Pickles

MAINS

Smoked & Red Wine Braised Lamb Shank

with Parmesan Polenta and Crispy Local Kale £23.95 (gf)

Sweet Potato, Walnut & Lentil Nut Roast

with a Charred Celeriac Steak, Local Rainbow Chard, and a Mushroom
& Roasted Garlic Jus £19.95 (ve, v, n)

Chicken, Leek & Wild Garlic Puff Pastry Pie

with Tarragon Mash, Tenderstem Broccoli, and Red Wine Gravy £21.50

Pan Fried Cod Loin in a Vermouth Cream Sauce with Prawn

Tortellini, Cornish Mussels, New Potatoes, Samphire, and Chive Oil £24.50

PUB CLASSICS

Home-Cured & Honey-Glazed Ham with Triple Cooked Chips,

Fried Free Range Eggs, and a Pineapple & Chilli Salsa £18.95 (gfa)

Chargrilled 28-Day Dry-Aged 8oz Steak Burger

with Melted Cheddar, House-Made Relish, Lettuce & Tomato in an Artisan Baked
Bun with Skin-On French Fries and Pickles £19.50 (gfa) Add Smoked Bacon £1.50

Aromatic Broad Bean, Pea & Spinach Burger

with Vegan Mozzarella, Hummus, Lettuce & Tomato in a Brioche Bun
with Skin-On French Fries and Pickles £19.25 (ve, se)

Beer Battered Cornish Haddock

with Triple Cooked Chips, Pea Purée, Tartare Sauce, and Fresh Lemon £19.50 (gfa)

BAKED ARTISAN CIABATTA ROLL (gfa)

with Dressed Side Salad.
Available at Lunchtimes Only

Pulled Pork Shoulder

Sausage Meat Stuffing, Apple Sauce, and Gravy £10.50

Smoked Chicken & Bacon

Tomato, Iceberg Lettuce, and Mayonnaise £10.25

Melted Brie

Cranberry Sauce £9.50 (vea)

Add a Small Side of Skin-On French Fries £3

SIDES

Triple Cooked Chips £6

Triple Cooked Cheesy Chips £6.95

Skin-On French Fries £5.50

Tenderstem Broccoli £4

Green Salad £3.95

with Mustard Vinaigrette

Artisan Baked Focaccia £4.50

with Sea Salt and Rosemary

DAILY SPECIALS

Please See Chalk Board For 28-Day-
Matured Prime Cut Steak Offerings

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.

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.

These include features in both The Good Pub Guide and the Michelin Guide to Pubs, as well as a rating as one of the Top 100 UK Pub Gardens by Tom Parker-Bowles.

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.

Measuring over twenty feet in width, for over one hundred years this tree was as much a part of the land as the inn itself. However, due to land ownership disputes between the Lords of Hardwicke and Boddington, in 1845 the elm was felled, leaving the inn missing an integral aspect of its facade.

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'.

The Gloucester OLD SPOT



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 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.

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.



(0.8 miles)



(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.



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