STARTERS

Classic King Prawn Cocktail
with Artisan Sourdough and a Lemon Dressing £9.95 **(gfa)**

Spiced Tempura Cauliflower Bites
with Whipped Feta, Baba Ganoush, and Basil Oil £8.50 **(v, ve, gf)**

Crispy Oak-Smoked & Hoisin-Glazed Pork Belly Salad
with Pak Choi, Cucumber, and a Sesame & Lime Dressing £9.50 **(se)**

Chicken Liver Parfait
with Truffled Butter, Crostini, Aromatic Plum Chutney and Cornichons £8.50 **(gfa)**

Twice Baked Double Gloucester Cheese Soufflé
with Charred Baby Leeks and Parmesan £8.50 **(v)**

Monkfish and Whitebait Scampi
in Beer Batter with Lemon and Garlic Aioli £9.50

OLD SPOT BBQ SMOKED MEATS

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

BBQ Smoked Trays Served with Truffle & Parmesan Skin-On French Fries, Creamy Slaw, Pickles, and BBQ Sauce

Smoked Hog Tray *(Honey & Bourbon Glazed Ribs, Gloucester Sausage, and BBQ Pulled Pork Slider) £23.95*

Smoked Jerk Chicken Leg and Buttermilk Chicken Tenders *with a Hot Honey & Chilli Dressing £20.95*

BBQ SMOKED BITES

Korean-Style Chicken Wings (x6) *with Crispy Onions and Sesame £7.50* **(se)**

Smoked Pit Beans *with Pork Belly and Chorizo £7.50*

PUB CLASSICS

Chargrilled 28-Day Dry-Aged 6oz 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*

Beer Battered Cornish Haddock *with Triple Cooked Chips, Pea Purée, Tartare Sauce, and Fresh Lemon £19.95* **(gfa)**

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)**

Beef Shin & Red Wine Shortcrust Pastry Pie *with Wholegrain Mustard Mash, Buttered Savoy Cabbage, and Onion Gravy £ 21.50*

DAILY SPECIALS

Please See Chalkboard For 28-Day-Matured Prime Cut Steak Offerings

BAKED ARTISAN CIABATTA ROLLS (gfa)

with Dressed Side Salad.
Available at Lunchtimes Only

Smoked Chicken & Bacon
Iceberg Lettuce, Tomato, and Mayonnaise £10.50 **(gfa)**

Panko-Breaded Haddock Goujon
Iceberg Lettuce, Tomato, and Tartare Sauce £10.25

Smoked Pork Shoulder
Sausage Meat & Sage Stuffing, and Apple Sauce £10.50 **(gfa)**

Melted Brie *and Cranberry Sauce £9.50* **(vea, gfa)**

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

MAINS

Smoked Bacon Wrapped Chicken Ballotine *Stuffed with Mozzarella & Leeks with Crispy Potato Terrine, Tenderstem Broccoli, Pickled Wild Mushrooms, and a Tarragon & Sweetcorn Velouté £21.50* **(gf)**

Smoked Venison Faggots *with Pan Fried Bubble & Squeak, Braised Red Cabbage & Apples, and a Red Wine Gravy £21.50* **(gf)**

Pan Fried Seabass Fillets *with Garlic Sautéed King Prawns, Pumpkin & Sage Gnocchi, Local Purple Sprouting, and Salsa Verde £23.95*

Roasted Sweet Potato, Aubergine, Pumpkin & Cauliflower Massaman Curry *with Lemongrass Infused Basmati Rice, Garlic Flatbread, and Mango Chutney £19.50* **(v, ve, gf)**

SIDES

Triple Cooked Chips *£6*

Cheesy Triple Cooked Chips *£6.95*

Skin-On French Fries *£5.50* **(gfa)**

Tenderstem Broccoli *£4*

Green Salad *£3.95*
with Mustard Dressing

Fresh Focaccia *£4.50*
with Whipped Salted Butter

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.

The Gloucestershire
FOOD PUB

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.

The Gloucester
OLD SPOT

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

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.

(0.7 miles)

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

(0.8 miles)

Uncommon Distillery launched in 2024 and is a boutique distillery based in the heart of the Cotswolds producing world-class spirits & liqueurs in small batches with bold flavours. They pride themselves on doing the common things uncommonly well.

(7.2 miles)

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 Piffs 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'.

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 façade.

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. 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.

thegloucesteroldspot.co.uk