Please see our chalkboard for today's specials.

The Gloucester
OLD SPOT



STARTERS - £11

Smoked Pork Ribs
with a Boddington Honey & Bourbon Glaze, Cranberry & Apple Slaw, and Candied Pecans **(n)**

Roasted Parsnip & Chestnut Soup
with Fresh Bread and Curried Butter **(v, ve, gfa, n)**

Double Baked Comté Cheese Soufflé
with a Wholegrain Mustard Sauce **(v)**

Severn & Wye Smoked Salmon & Dill Mousse
with Artisan Rye Bread, Fried Capers, and Celeriac Remoulade **(gfa)**

Seared Local Wood Pigeon Breast
with Black Pudding, Poached Egg, and Beetroot Purée **(gf)**

MAINS - £23

Local Venison & Red Wine Suet Pudding
with Confit Garlic Mash, Braised Red Cabbage & Apples, and a Port & Rosemary Gravy

Traditional Roast Turkey
with Duck Fat Roast Potatoes, Seasonal Vegetables, a Pig in Blanket, Sausage Meat, Sage & Apricot Stuffing, and Red Wine Gravy **(gfa)**

Oak-Smoked Rolled Porchetta
with Black Pudding & Apricot Stuffing, Potato Terrine, Buttered Savoy Cabbage, and a Cider & Mustard Reduction **(gf)**

Pan Fried Seabass Fillet
with a Smoked Haddock, Mussel & King Prawn Chowder, Squid Ink Tagliatelle, and Chive Oil

Chestnut Mushroom, Parsnip & Vegan Mozzarella Nut Roast
with Smoked Sweet Potato, Salt-Baked Celeriac, and a Cranberry & Rosemary Jus **(ve, gf, n)**

PUDDINGS - £11

Cinnamon-Spiced Banoffee Waffle
with Salted Caramel Sauce, Vanilla Ice Cream, and Honeycomb **(gfa)**

Panettone Bread & Butter Pudding
with Christmas Pudding Ice Cream

Dark Chocolate Profiteroles
with Eggnog Chantilly, Chocolate Sauce, and Hazelnut Brittle **(n)**

Aged Homemade Christmas Pudding
with Brandy Custard **(gfa)**

Rum-Spiced Pineapple Tarte Tatin
with Coconut Sorbet and Lime Syrup **(ve)**

(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. For parties over the size of 10, we apply a 10% service charge.



The Gloucester
OLD SPOT

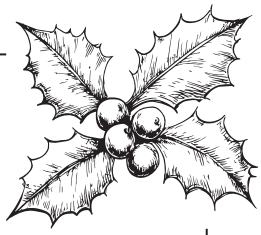


Gift vouchers

Looking for the perfect Christmas gift for the foodie in your life?

Our festive gift vouchers are available for sale in denominations of £10 or £25.

Share the Old Spot experience with your family and friends this holiday - or tell them to wait until January when an extra 10% of the value of the vouchers will be removed from their bill!



Giving back this Christmas

CCP 'Caring for Communities and People.'

Amidst all the celebrations and indulgence, Christmas is also a time to consider those less fortunate. Therefore, once again the Old Spot is thrilled to be supporting CCP, 'Caring for Communities and People'. Their excellent work focuses on providing relief to those suffering due to isolation, bereavement, health issues, financial difficulties, and homelessness. To support their vital endeavours, we have a Hamper Scamper donation point in our lobby where non-perishable goods can be placed and eventually passed on to those in need.

The Butterfly Garden

Furthermore, at Christmas the Old Spot also focuses on raising funds for our friends at The Butterfly Garden, an educational, therapeutic, and recreational project for people of all ages dealing with disablement of any kind. Therefore, join us on Tuesday 8th and 22nd December for our Annual Charity Christmas Quiz. Not only will you get to enjoy a fabulous night of festive fun and a delicious two-course dinner, but through our charity raffle will be able to support this worthy cause.

Please speak to a member of staff for more information regarding registering your team.



Burns Night 2027 - Saturday 23rd January

Join us on Saturday 24th January for our annual Burns Night Supper, celebrating the life and works of the great Scottish poet, Robert Burns. With a traditional Scottish supper of dishes such as Tatties and Neeps and Cranachan, the delights of our Piper and his address to the Haggis, and the drams of Laphroaig, it really is an unmissable night!

Speak to a member of staff to reserve one of our highly sought-after tables.

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