



---

## FORTHCOMING EVENTS

Through August BANKS Beer Promotion

Sun 26th August ... Frocester Chill Out with music from The Whole Grand Scheme & Leon Daye

Through September WELLS & YOUNG'S Beer Promotion

Wed 26th September ... Leon Daye

---

**Corrections** on June's Newsletter. Our new barman is Rob Woodward not Rob Andrews - it was a rugby thing!

### Apologies

This goes out to all the ladies that have to queue outside the W.C. on a busy night. We've known this is problem for sometime but work now is underway to rectify this situation. Please bear with us while the building work is going on.

### Cheers!

Steve Herbert

August 2007

THE OLD SPOT INN

### Our Food Service Times . . .

Fri, Sat, Sun: 12.00 pm - 4.00 pm

Mon, Tue, Wed, Thur: 12.00 pm - 8.00 pm

### Our normal Opening Hours remain as ...

Monday - Saturday: 11.00 am - 11.00 pm

Sunday: 12.00 pm - 11.00 pm

---

## Old Spot Newsletter - August 2007

And still it rains . . . our first thoughts must go to the poor unfortunate souls whose lives have been turned upside down by the recent flooding. Having not only lost your water supply, then your electricity, you then get evacuated from your own home and you can't even go to the pub because they're all bloody closed! I must admit we have had our fair share of refugees seeking some malty goodness. At least they left a little happier than when they arrived.

On a lighter note, the smoking ban has come at last and I am pleased to announce we haven't gone bust. In fact it's made the pub a much nicer environment to work in and we are now starting to see an influx of new faces - daring to walk in the door of a public house without being confronted with clouds of tar and nicotine! Even our existing customers have said that they no longer have to throw themselves, clothes and all in the shower when they get home to get rid of that acrid, smokey, toxic, poisonous smell (God, I fancy a fag!).

The good news is for those of you that don't know, we've started our evening meals again. More detailed information (incl times) is available on the website. The bad news is that the long awaited extension to include new ladies toilets has been pushed back to September. The reason for this is that it didn't seem to be such a bright idea to have the garden out of use through the summer, what with the smoking ban and all. Though at the time, we were expecting a summer to come at some point.

Congratulations to Uley Brewery for their Pigs Ear which won overall winner at this year's Cotswold Beer Festival. It now proudly holds the title of Champion Beer of Gloucestershire 2007 and should be entered into the finals at the Great British Beer Festival at Earl's Court next year! Uley Brewery also had their Old Spot ale in this year's GBBF finals but sadly did not win anything this time.

Talking of which, a delegation from Uley Brewery and the Old Spot Inn went down to Earl's Court for this year's 30th anniversary GBBF on Trade Day. Seven hundred plus beers were on offer and may I say, many of us partook to the full! Afterwards, we split into smaller groups and enjoyed an exotic meal in Queensway or similar before meeting up again for the train journey home. None of us are talking about the cricket

match (shhhhh), or the three quarters of an hour of intensive experimentation on how to cheat the automatic doors (Bill)!

Sorry to hear about Grantly Mould passing away. Grantly had been coming to the Old Spot since its inception in 1992, and was well liked and respected by everyone who knew him. Our thoughts go out to his brothers and the rest of his family at this sad time.

It was great having the Macaroni Penguins back, and newcomer Tom Chidworth with his mate to Tom Wintle went down well also. Check below for music through August/September.

The summer "Famous Names" Beer Festival was a great success, with the pub recording its busiest ever day on Saturday - well done & a big thank you to all the bar and kitchen staff. The following day also saw the return of Ben's band; Crimson Flight, who were followed by the awesome Macaroni Penguins who treated us to some new numbers! Thanks guys.

As you well know the boat trip was cancelled on the 22nd because we feared they may be flooding preventing us going up the river never did we imagine it actually preventing from getting to Tewkesbury, it's a little late in the year now to organise another one but rest assured plans are afoot for next years.

Following the staggering success of the recent visit to Severn Vale Brewery in Cam, after which Stu lost all sense of balance and met with the floor at high speed, taking with him a cascade of gas bottles - strangely resembling a collapsing stack of dominoes - consequently succeeding in waking up half of Dursley! It was also that night that Rob decided to go pot-holing through the cupboards beneath the settles, and Nathan took twice as long to walk home - why was that Chafy? Therefore I've decided to organise an impromptu follow-up trip back to the Brewery, so anybody interested please give a shout.

Just a reminder that the Frocester Chill Out is on Sunday 26th August. This event has become a tradition of the Bank Holiday weekend and is a great opportunity to drag the weekend out just that little bit further! Weather permitting, the garden is full of all our friends - its like one big family - all bound together with music from The Whole Grand Scheme who will be introducing their new drummer, Chris Elliott on his 21st birthday! Trust me, he's amazing! They will be followed by our old favourite Leon Daye, brightening the day with his superb musical talent. It's a must for every punter - Frocester veteran or not!

Now don't get upset but the Xmas menus are now done and booking are being taken, well it is August after all! Brief details are below, more information and a booking form is available on the website.



## Christmas Menu, 2007

Lunch and evening bookings taken for  
the 1st to 22nd December 2007  
£18.95 per person



### Starters

CRAB AND AVOCADO SALAD  
with a lemon and balsamic dressings

HOMEMADE CREAM OF TOMATO AND BASIL SOUP  
served with crusty bread and butter

GOATS CHEESE AND BABY LEEK TARTLETS  
with a chilli tomato salsa

GARLIC MUSHROOMS  
pan fried with herbs, garlic and cream

ARBROATH SMOKIES  
smoked haddock in cheese, mustard and white wine sauce topped with crunchy potato

---

### Main Courses

ROAST GLOUCESTERSHIRE TURKEY  
locally sourced and served with all the trimmings

FILLET OF SEA BASS  
served on a bed of smoked salmon and lemon risotto

VEGETABLE BIRIYANI  
served with a balti sauce, riata and naan bread

PAN-FRIED CALVES LIVER  
accompanied by a vegetable and bacon bubble and squeak

DOUBLE ROASTED OLD SPOT BELLY PORK  
presented with a plum jus

STUFFED BREAST OF CHICKEN  
with peppered boursin cheese and served on a sweet pimento sauce

---

### Desserts

LEMON MERINGUE PIE

CHRISTMAS PUDDING  
served with brandy sauce

INDIVIDUAL APPLE CRUMBLE  
served with double cream custard

WHITE CHOCOLATE CHEESECAKE  
with raspberry coulis

CHEESE AND BISCUITS

---

COFFEE AND SWEETMEATS

