

served Monday - Saturday  
12 - 3PM

# A SPOT OF LUNCH

## HOMEMADE SMALL PLATES

CHICKEN SATAY SKEWERS 8.00 (GF) (N)

WITH A FRESH CUCUMBER SALAD

BBQ CORN RIBS 5.00 (VE)

WITH A SPICY PEPPER SAUCE

CRISPY CHILLI BEEF 7.00 (GF)

SOFT STRIPS OF BEEF, COATED IN CRISPY BATTER & SWEET CHILLI SAUCE

BRIE BONBONS 6.00 (V)

WITH CRANBERRY APPLE CHUTNEY

GARLIC & PARMESAN WINGS 6.00 (GF)

WITH A FRESH HERBY SALAD

MISO MUSHROOM TACO 6.00 (VE)

DRIZZLED WITH TAHINI ON A TOASTED TORTILLA

LOADED FRIES 6.50

SALTED FRIES WITH REGULARLY CHANGING TOPPING

### SIDES

SALTED FRIES 3.50

CHUNKY CHIPS 3.50

ONION RINGS 3.00

HOUSE SALAD 3.50

OLIVES, CIABATTA & DIPPING OIL 4.50

## OUR FAMOUS DOORSTEP SANDWICHES

ALL 12.00

ALL SERVED WITH SALAD & CRISPS - OR UPGRADE TO FRIES FOR 2.00  
CHOOSE FROM WHITE, GRANARY, OR CIABATTA

### ROAST BEEF & STILTON

RARE SLICED BEEF, CREAMY STILTON, ROCKET & A DIPPING GRAVY

### SLOW ROASTED LAMB

PULLED MINTED LAMB, TZATZIKI, SWEET PICKLED RED ONION & LETTUCE

### TRIPLE CHICKEN & STUFFING (DF)

GRILLED CHICKEN THIGH, STREAKY BACON, HOMEMADE SAUSAGE STUFFING & CRANBERRY APPLE CHUTNEY

### BRIE & BLANKETS

HOMEMADE PIGS IN BLANKETS, MELTED BRIE, CRANBERRY APPLE CHUTNEY & CRISP LETTUCE

### BBQ PORK (DF)

PULLED PORK COATED IN BBQ SAUCE WITH CRUNCHY SLAW & CRISPY ONIONS

### FISH FINGER

FISH FINGERS, HOMEMADE TARTARE SAUCE, & LETTUCE

### HONEY & MUSTARD VEG SAUSAGES (VE)

HONEY & MUSTARD GLAZED VEGAN SAUSAGES WITH DIJON MAYO & DIPPING GRAVY



vegetarian



vegan



gluten free



dairy free



contains nuts

## CLASSICS

SOUP OF THE DAY 7.50 (V) (VE)

SERVED WITH A SEEDED ROLL & SALTED BUTTER

FISH & CHIPS 18.00

AN 8OZ COD FILLET BEER BATTERED, SERVED ALONGSIDE CHUNKY CHIPS, PEAS & OUR HOMEMADE TARTARE SAUCE

OLD SPOT BURGER 14.00

CLASSIC BEEF PATTY, CHEDDAR CHEESE, CRISP LETTUCE, TOMATO, GHERKIN & HOMEMADE BURGER RELISH, SERVED WITH FRIES & HOMEMADE SLAW

TRIO OF SAUSAGES 15.00

3 GLOUCESTER OLD SPOT SAUSAGES, RICH & BUTTERY MASH WITH PLENTY OF PEAS & HOMEMADE GRAVY

HAM, EGG & CHIPS 13.50 (GF) (DF)

LOCALLY SOURCED HAM WITH A HONEY & MUSTARD GLAZE, DOUBLE EGG & CHUNKY CHIPS

BAKED CAMEMBERT 14.00 (V)

A GRAZING BOARD OF WARM CIABATTA, HOMEMADE CRANBERRY APPLE CHUTNEY, APPLE & CELERY CRUDITES & A CHOICE OF PIGS IN BLANKETS OR VEGGIE SAUSAGE GLAZED WITH HONEY MUSTARD

MAC & CHEESE 12.00 (V)

A COMFORTING DISH OF CREAMY MACARONI & CHEESE SERVED WITH A FRESH SIDE OF SALAD & GARLIC BREAD

LOAD IT UP FOR 3.00 WITH ONE OF THESE TOPPINGS:

-BBQ PULLED PORK & CRISPY ONIONS-

-CRISPY STREAKY BACON, BRIE & CRANBERRY APPLE CHUTNEY-

-GARLIC & MISO MUSHROOMS & CHIVES- (V)

-BBQ CORN RIBS & PEPPER SAUCE- (V)

LENTIL DAHL 13.00 (VE)

WINTER WARMING LENTIL DAHL, GENTLY SPICED & TOPPED WITH ROASTED SWEET POTATO & CRUNCHY CHICKPEAS SERVED WITH COCONUT YOGURT & A TOASTED PITTA

PLEASE INFORM US OF  
ANY ALLERGENS WHEN  
ORDERING