

Oldstone

Dinner

Sample menu – spring 2010

Three courses £27.50

Two courses £23

Red onion soup with double Gloucester croutons
Pan fried Cornish mackerel fillet, cucumber and dill pickle
Melting goats cheese and roasted pepper bruschetta
A simple starter of finely sliced cured salmon, crab meat and
prawns with lemon mayonnaise
Flash roasted local venison fillet with wild rocket and pear salad

Baked hake fillet on baby plum tomato stew
Poached fillet of Cornish brill with spinach cream sauce
Aged local beef fillet, roast beetroot and rich Nailsworth ale
gravy £3 supplement – sorry!
Cotswold pork tenderloin sliced over charcutier sauce
Seven spiced Barbary duck breast on soy and ginger jus
Mixed mushroom millefeuille, herb cream sauce and truffle oil

Baked custard tart with rhubarb compote
Warm triple chocolate brownie, clotted cream ice cream
Toffee apple cheesecake
Four West Country cheeses, Bath Olivers and Hilary's fruit bread
