

# MENU

MONDAY – FRIDAY 12PM-3PM | 5PM-9PM  
SATURDAY 12PM-9PM



## SMALL PLATES

**MARINATED OLIVES (VG)** with homemade foccacia, olive oil, balsamic vinegar £6

**SPICED CHICKPEA SALAD (VG) (GF)** hot smoked paprika vinaigrette £6

**ARANCINI** smoked haddock, saffron, spring onion, romesco sauce £6.50

**OLD ENGLISH SAUSAGE ROLL** homemade mushroom ketchup £8

**SMOKED BARBARY DUCK BREAST SALAD (GFA)** deep fried water crackers, honey & mustard dressing £8

**SOUP OF THE DAY (V) (GFA)** homemade foccacia £5.50

**OX CHEEK CROQUETTE** ravigote sauce £8

**SPICED AUBERGINE & TOMATO SALAD (VGA)** currants, minted yoghurt dressing £6.50

**GARLIC BREAD (V)** £3 add cheese £1

**BEETROOT CARPACCIO (V)** goats curd, candied walnuts, peashoots £6.50

## PIZZAS

**THE CLASSIC (V)** Semi dried tomatoes, fresh basil and buffalo mozzarella £10

**THE PIG** Chorizo, bacon, salami finnochiona, nduja, caramelised onions, mozzarella £13

**THE ITALIAN** Parma ham, rocket, parmesan, olive oil £12

**THE VEGGIE (V)** Aubergine, courgette, red peppers, artichokes, black olives £11

ALL AVAILABLE WITH VEGAN CHEESE

## SIDES

Chips £3

Sweet potato fries £4

Dressed salad (GF) £3

## MAINS

**BRAISED CRISPY GLOUCESTER OLD SPOT PORK BELLY** burnt apple puree, black pudding, spinach £15

**PAN ROASTED HAKE (GF)** creamed leeks, mussels, samphire £16

**FIVE BEAN CASSOULET (VG) (GFA)** salsa verde, rosemary crumb £13.50

**BEER BATTERED FISH & CHIPS** smashed peas and tartare sauce £14

## BURGERS (GFA)

ALL SERVED WITH TOMATO, LETTUCE, CARAMELISED ONION, PICKLES, BURGER SAUCE, COLESLAW AND CHIPS OR ADD SWEET POTATO FRIES £1.50

**BEEF BURGER** £12.50

**CAJUN CHICKEN BURGER** £12.50

**SPICY LENTIL BURGER (VG)** £12.00

Add pulled jackfruit (VG) - £2.50

Add halloumi - £1

Add blue cheese - £1

Add smoked applewood cheddar - £1

Add bacon - £1

## STICKY SHORT RIBS

BBQ beef sticky short rib, chips, coleslaw and salad

£15 for one/£29.50 to share

## DESSERTS

**MIXED BERRY COMPOTE (GFA)** lemon balm, vanilla Icecream, sable biscuit £7

**BANANA STICKY TOFFEE PUDDING** rum & raisin Ice cream £7

**ICE CREAM (GF)** Please ask your server for today's Icecreams - 3 scoops - £5.50

**CHEESEBOARD** Selection of cheese, homemade fig chutney, crackers £8

**HOMEMADE LEMONADE** — still/sparkling £3.50



(V) = VEGETARIAN (GF) = GLUTEN FREE

(VG) = VEGAN (GFA) = GLUTEN FREE AVAILABLE

NB: WE CANNOT GUARANTEE THE ABSENCE OF NUTS IN OUR DISHES

ALLERGEN MENU AVAILABLE ON REQUEST

AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 6 OR MORE

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# SUNDAY MENU



## SMALL PLATES

**MARINATED OLIVES (VG)** with homemade foccacia, olive oil, balsamic vinegar £6

**OLD ENGLISH SAUSAGE ROLL** homemade mushroom ketchup £8

**SMOKED BARBARY DUCK BREAST SALAD (GFA)** deep fried water crackers, honey & mustard dressing £8

**SPICED AUBERGINE & TOMATO SALAD (VGA)** currants, minted yoghurt dressing £6.50

**BEETROOT CARPACCIO (V)** goats curd, candied walnuts, peashoots £6.50

## KIDS MENU

### ROASTS

**BEEF, PORK OR CHICKEN** giant yorkie filled with your choice of meat, potatoes, carrots and gravy £7

**STUFFED COURGETTE** giant yorkie filled with stuffed courgette, potatoes, carrots and veggie gravy £6

### MAINS

**MINI CHEESEBURGER & CHIPS** Beef burger topped with cheese in a brioche bun with baby gem lettuce and tomato £5.50

**PENNE PASTA (V)** With tomato sauce and grated cheddar £5.50

**FISH FINGERS** served with chips and beans/peas £5.50

**CHICKEN GOUJONS** served with chips and beans/peas £5.50

**SAUSAGE & CHIPS** served with chips and beans/peas £5.50

**MARGHERITA PIZZA (V)** Cheese and tomato mini pizza £5.50 Add ham 50p

### DESSERTS

**ICE CREAM WITH FLAKE** £2.20

**FRUIT LOLLY - ORANGE/ BERRY** £2.00

## ROASTS

**SLOW ROASTED SILVERSIDE OF BEEF** Celeriac & thyme puree, horseradish crème fraiche, duck fat potatoes and gravy £14

**ROAST LOIN OF PORK** Celeriac & thyme puree, cider apple sauce, duck fat potatoes and gravy £14

**BALLOTINE OF CHICKEN** Stuffed with pork meat and leeks, celeriac & thyme puree, duck fat potatoes and gravy £14

**STUFFED COURGETTE (V/VGA)** Topped with seeds, served with green pea puree, roast veggie potatoes and caramelised onion vegetarian gravy £12

*ALL SERVED WITH MAPLE GLAZED CHANTENAY CARROTS, GREENS AND YORKSHIRE PUDDING*

## BURGERS

All served with tomato, lettuce, caramelised onion, pickles, tangy burger sauce, coleslaw and chips or

Add sweet potato fries £1.50

Add halloumi/ blue cheese/ smoked applewood cheddar/ bacon £1

**BEEF BURGER** £12.50

**CAJUN CHICKEN BURGER** £12.50

**SPICY LENTIL BURGER (VG)** £12.00

## SIDES

Chips £3

Cauliflower cheese £3.50

Dressed salad £3

Extra yorkie £1.50

Sweet potato fries £4

## DESSERTS

**MIXED BERRY COMPOTE (GFA)** lemon balm, vanilla Icecream, sable biscuit £7

**BANANA STICKY TOFFEE PUDDING** rum & raisin Ice cream £7

**ICE CREAM (GF)** Please ask your server for today's Icecreams - 3 scoops - £5.50

**CHEESEBOARD** Selection of cheese, homemade fig chutney, crackers £8

**HOMEMADE LEMONADE** — still/sparkling £3.50



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# WINE

WINE OF THE WEEK Conde Villar VINHO VERDE -  
Portugal £23.00

Tropical aromas of pineapple and mango, well balanced summer wine

£175ML | £250ML | £BOTTLE



## WHITE

### CAP CETTE PICPOUL DE PINET 2018

FRANCE | 5.90 | 8.10 | 24.00

Pale yellow colour, with a softness and delicate aromas of citrus fruits, predominantly grapefruit.

### THE PADDOCK CHARDONNAY 2016

AUSTRALIA | 4.80 | 6.60 | 19.50

A juicy, sun-packed Australian wine with peach and tropical fruit flavours, and a fresh finish.

### LA SERRE SAUVIGNON BLANC 2017

FRANCE | 5.30 | 7.30 | 21.50

Intense notes of toasty spice, lemons and crisp green apples. It has a soft, smooth texture and a bright and refreshing finish.

### TOKOMARU BAY SAUVIGNON BLANC 2017

NEW ZEALAND | 6.40 | 8.80 | 26.00

A fresh white wine with aromas and flavours of fresh cut grass, ripe peaches, ripe tropical fruit and gooseberries.

### PETH WETZ ESTATE RIESLING RHEINHESSEN 2018

GERMANY | 7.10 | 9.80 | 29.00

A dry Riesling with a delicate fragrance of white peaches, apricot and juicy pears. Classic Rheinhessen, both in expression and elegance.

### OPERETTO GARGANEGA PINOT GRIGIO 2016

ITALY | 5.10 | 7.00 | 20.50

Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate. Good structure with a mineral finish.

### CHABLIS DOMAINE DES MARRONNIERS BERNARD LEGLAND 2017

FRANCE | 35.00

This brilliant, medium-bodied Chablis has pure aromas and flavours of green



## RED

### TILIA MALBEC 2017

ARGENTINA | 6.40 | 8.80 | 26.00

This medium-bodied, easy-drinking red wine has aromas and flavours of plum, blackberry and dark chocolate, with a hint of pepper and spice.

### NYALA CABERNET SAUVIGNON 2017

SOUTH AFRICA | 4.80 | 6.60 | 19.50

This smooth Cabernet Sauvignon is full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, yet full palate of juicy plums.

### VALDIVIESO PINOT NOIR 2016

CHILE | 5.90 | 8.10 | 24.00

Bright cherry red color, aromas reminiscent of red fruits such as cassis and black cherries, all perfectly integrated with elegant notes from aging in barrels.

### THE PADDOCK SHIRAZ 2017

AUSTRALIA | 5.10 | 7.00 | 20.50

This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper. It's quite full-bodied and rich.

### VIVANCO RIOJA CRIANZA 2014

SPAIN | 7.10 | 9.80 | 29.00

This medium-bodied wine has aromas of violets, bright red fruit, vanilla and spice.

There is a pleasant, light toasty note that lingers on the finish.

### LA SERRE MERLOT 2017

FRANCE | 5.30 | 7.30 | 21.50

Young, juicy and full of soft easy-going plum and blackberry fruit.

### SOME YOUNG PUNKS NAKED ON ROLLER SKATES SHIRAZ MATARO 2018

AUSTRALIA | 35.00

Expressive notes of musk, violets and charcuterie meats. The palate is dense with black fruits, a little quince and juniper spice.

## ROSE

### RIPTIDE WHITE ZINFANDEL ROSE 2015

USA | 4.80 | 6.70 | 19.50

A slightly sweet rosé wine, juicy and fruity with luscious strawberry and watermelon flavours

### OPERETTO PINOT GRIGIO BLUSH 2016

ITALY | 5.20 | 7.10 | 21.00

This a dry and refreshing style of wine with mandarin, lemon and summer berry notes.

### DOMAINE LA FAGE COTE ROSE 2017

FRANCE | 6.30 | 8.50 | 25.00

This salmon coloured rose is bursting with bright peachy fruit with a faint

## SPARKLING & CHAMPAGNE

### VAPORETTO PROSECCO NV

ITALY | 5.50 | 28.00

Straw yellow with lightly green hints. It is a fine and persistent wine. It has flavours and aromas of fruity apple, with light hints of apricot and citrus.

### FITZ SPARKLING WINE NV

ENGLAND | 36.00

This sparkling wine is light-bodied and dry. It is fresh, crisp and refreshing with flavours of peach and apple.

### BELSTAR CUVÉE ROSE SPARKLING NV

ITALY | 27.00

Fruity, red fruits, cherries, citrus fruits, slight spicy notes of mint, thyme and tomato leaves, elegantly floral.

### POL ROGER BRUT RÉSERVE

FRANCE | 55.00

Pol Roger is a beautifully balanced champagne with a real depth of flavour. Favoured by Sir Winston Churchill, it's a lovely pinot-dominated champagne that exudes class.