

MAIN MENU



SERVED

Monday – Saturday

12pm - 3pm

5pm - 9pm

Sunday Roast Menu

12pm - 8pm

LITE BITES | £4

Marinated Nocellara olives (VG,GF)

Selection of breads with confit garlic, infused butter and Maldon sea salt (V)

STARTERS

SOUP OF THE DAY (V) | £5

With crusty bread and butter

SALT, PEPPER & CHILLI FLAKE SQUID | £7

With garlic & lime mayo

BEETROOT & GOATS CHEESE TERRINE (V) | £7

With pickled beetroot, lavosh, dukkah spice and leaves

PORK & BLACK PUDDING SCOTCH EGG | £7

With homemade cider apple sauce

CORNISH CRAB ON TOAST | £9

White crab meat dressed with apple, lime & chilli mayo on toasted ciabatta,

TO SHARE

NACHOS (V) | £8

Toasted corn tortillas with melted cheese, guacamole, tomato salsa, sour cream and jalapenos

OLD SPOT PLOUGHMANS | £14

Pickled egg, beetroot chutney, remoulade, house glazed ham, beetroot & goats cheese terrine, cheddar, hummus, bacon chili jam, confit garlic, balsamic cherry tomatoes, cornichons and bread

BURGERS

All served with tomato, lettuce, olive mayo, caramelised onion, pickles, sweet mustard ketchup, remoulade and skin on fries or add sweet potato fries £1.50

Add halloumi/ Bath blue/ mature cheddar/ bacon / bacon chili jam/ beetroot chutney £1

BEEF BURGER | £12

PORTOBELLO MUSHROOM BURGER (V) | £10

CHICKEN & CHIPOTLE | £12

MAIN MENU



SERVED

Monday – Saturday

12pm to 3pm

5pm to 9pm

Sunday Roast Menu

12pm to 8pm

MAINS

BEER BATTERED FISH & CHIPS | £12

With minted mushy peas, house tartare sauce

BUDDHA BOWL (VG/GF) | £10

Spiced butter bean, roast sweet potato, broccoli, pumpkin seed, sunflower seed, radish, charred shallot, kohlrabi and carrot. Choice of dressing; raspberry, honey & mustard or balsamic

Add chicken, dressed crab or smoked salmon £4

GLOUCESTER OLD SPOT BANGERS AND MASH | £12

with creamed mash, kale, and caramelised onion and cider apple sauce gravy

FISH PIE | £13

White fish, smoked haddock, salmon, mussels and prawns filling topped with creamy mash and melted mature cheddar served with seasonal greens

HAM, DUCK EGGS AND CHIPS | £12

House glazed Wiltshire ham, with chunky chips, duck eggs and dressed leaves

BUTTER POACHED RUMP STEAK | £19

Confit garlic, balsamic cherry tomatoes, charred shallot, fries, dressed leaves.

Add peppercorn/ blue cheese sauce/ wild mushrooms sautéed in truffle oil £2

PORK TOMAHAWK | £14

Mustard mash, hassleback carrots, braised red cabbage, charred shallots, apple and beetroot chutney, jus

SIDES | £3

Skin on fries

Creamy mash

Dressed salad

Chunky chips

Seasonal greens

Sweet potato fries (£4)

Sautéed wild mushrooms in truffle oil (£4)

SPECIALS

Please ask your server/take a look at
the board by the bar


(V) = vegetarian

NB: WE CANNOT GUARANTEE THE
ABSENCE OF NUTS

IN OUR DISHES

www.theoldspotbristol.co.uk

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

 theoldspot

 thegloucesteroldspotbristol

 @oldspotbristol

SARNIES



DOOR STOP SANDWICHES

AVAILABLE MONDAY - FRIDAY 12PM - 5PM / SATURDAY 12PM - 3PM

BEER BATTERED FISH FINGER AND HOUSE TARTAR SAUCE | £7.50

OPEN BEEF SANDWICH WITH PICKLES, REMOULADE AND
CARAMALISED ONION AND SWEET MUSTARD KETCHUP | £8.50

PORTOBELLO MUSHROOM, BLUE CHEESE AND BEETROOT
CHUTNEY | £6.50

POSH SAUSAGE WITH CIDER APPLE SAUCE AND CARAMALISED
ONIONS | £7.50

CLUB SANDWICH - THREE-TIERED SANDWICH ON TOASTED
CIABATTA, WITH CHICKEN, BACON CHILLI JAM, STREAKY BACON,
GUACAMOLE AND BRIE | £9.00

All served on bloomer bread with lettuce and tomato

Add skin on fries for £1.50 / sweet potato fries £2.00

FULL KIDS MENU AVAILABLE

ALL THE TIME

DESSERTS

DESSERTS £6.50

CHOCOLATE MUD CAKE, HONEYCOMB, CHOCOLATE SAUCE,
AND VANILLA ICE CREAM

LEMON MERINGUE PIE, BERRY COULI, VANILLA CLOTTED CREAM

WHITE CHOCOLATE AND BLUE BERRY CHEESECAKE,
BERRY COULI AND RHUBARB COMPOTE

TORTA CAPRESE WITH BERRY COULI AND
VANILLA CLOTTED CREAM (GF)

SELECTION OF ICE CREAMS AND SORBETS – VANILLA, CHOCOLATE,
STRAWBERRY, CLOTTED CREAM, FUDGE, MINT CHOC CHIP, RASPBERRY
SORBET OR MANGO SORBET
£4.95 FOR THREE SCOOPS

CHEESE BOARD FOR TWO £12

SELECTION OF WEST COUNTRY CHEESES WITH BEETROOT
CHUTNEY, GRAPES, DEVON QUINCE JELLY, WALNUTS, AND
CHEESE WAFERS