

EVENING

DR FOSTER

The Publican Co.

GLOUCESTER

EVENING

From 5pm

Small Plates

CHEF'S RECOMMENDATION:
ENJOY 1 AS A STARTER OR
3 AS A MAIN COURSE

HOME BAKED WARM NIGHTJAR LOAF 7.0

SEASONED BUTTER, OLIVES

DOUBLE GLOUCESTER RAREBIT 9.5

TOASTED SOURDOUGH & CHEF'S SALAD
+ SMOKED BACON 2.5

WARM HERITAGE BEETROOT & FETA SALAD 8.5

SALT-BAKED RED & GOLDEN BEETROOT,
PUFFED PUMPKIN SEEDS, MARINATED
FETA & CRISPY SAGE

HOISIN DUCK BAO BUN 9.5

CRISPY STICKY HOISIN DUCK, ASIAN
SLAW & CUCUMBER SALAD

ROASTED BUTTERNUT SQUASH SOUP 9.5

PUFFED PUMPKIN SEEDS, SPICED CONFIT
SQUASH, CRISPY SAGE & SOURDOUGH

GLOUCESTER OLD SPOT SOFT YOLK SCOTCH EGG 9.5

CIDER APPLE KETCHUP

HONEY & SOY GLAZED PORK BELLY BITES 10.5

TERIYAKI MAYO, CHILLIES, SPRING
ONIONS & SESAME SEEDS

CRISPY CALAMARI 10.5

AÏOLI & LEMON

WALDORF SALAD 8.0

GEM LETTUCE, CANDIED WALNUTS,
APPLE, CELERY, BLUE CHEESE
DRESSING & PICKLED GRAPES

+ CHICKEN 4.0 + POACHED EGG 1.0

Pub Mains

PANKO COATED CHICKEN SCHNITZEL 21.0

FRIES, HOUSE SLAW, LEMON
& GARLIC BUTTER SAUCE

GAME PUDDING 19.5

TRADITIONAL SUET PASTRY,
GAME STEW, CREAMY MASH,
BUTTERED GREENS & GRAVY

homemade

GLOUCESTER OLD SPOT PORK SAUSAGES 18.5

CREAMY MASH, BUTTERED
GREENS & GRAVY

SEAFOOD & CHORIZO LINGUINE 17.0

MIXED SEAFOOD, CHORIZO,
TOMATO & BASIL

WILD MUSHROOM & TRUFFLE RISOTTO 16.0

PICKLED MUSHROOMS &
PUFFED RICE CRISPS

BATTERED CORNISH HADDOCK 20.0

TARTAR SAUCE, CRUSHED
PEAS & CHIPS

+ CURRY SAUCE 1.5

SEAFOOD BOUILLABaisse 20.0

CHALK STREAM TROUT, MUSSELS,
NEW POTATOES, TOMATO BROTH
& DIPPING CIABATTA

NO BEEF BURGER 15.0

BEAN PATTY, VEGAN CHEESE,
DILL PICKLES, SMOKED MUSTARD
& GARLIC MAYO, LETTUCE, BABY
GEM, FRIES, BRIOCHE BUN

Sides

THICK CUT CHIPS OR
SEASONED FRIES 5.5

CORN RIBS SMOKED
PAPRIKA & LIME 3.5

STEAMED GREENS GARLIC OIL 4.0

GRILLED BROCCOLI SOY GLAZE,
CHILLIES & SESAME SEEDS 6.0

STEAMED NEW POTATOES
GARLIC BUTTER & HERBS 4.0

MACARONI CHEESE HERB CRUMB 6.0

HOUSE SLAW CRUNCHY
VEGETABLES, MINT MAYO 4.0



Grill

PUBLICAN BURGER 17.5

GRASS-FED BEEF PATTY, PICKLES,
LETTUCE, CHEDDAR, KETCHUP, SMOKED
MUSTARD MAYO, FRIES, SESAME BUN.

+ CORN RIBS 2.5
+ SMOKED BACON 2.5

FOSTER'S BUTTERMILK CHICKEN BURGER 16.0

CRISPY FREE-RANGE FRIED
CHICKEN, HOUSE SLAW, LETTUCE,
HOT HONEY, FRIES, SESAME BUN

+ CHEDDAR CHEESE 1.5
+ SMOKED BACON 2.5

CHORIZO BURGER 15.0

GLOUCESTER OLD SPOT PORK
CHORIZO PATTY, PICKLES, LETTUCE,
CHEDDAR, BACON JAM, SMOKED
MUSTARD MAYO, FRIES, SESAME BUN

+ DOUBLE CHEESE 1.5
+ SMOKED BACON 2.5

DR'S ORDER 24.0

DOUBLE GRASS-FED BEEF PATTY,
BACON JAM, SMOKED BACON,
DOUBLE CHEDDAR, KETCHUP, SMOKED
MUSTARD MAYO, FRIES, SESAME BUN

To Share

THE BUTCHER'S BOARD TO SHARE 25.0^{PP}

8OZ HEREFORD RUMP STEAK,
CHICKEN SKEWERS, CHORIZO
KFTAS, GRILLED BROCCOLI, THICK-
CUT CHIPS, HOUSE SLAW, PADRON
PEPPERS & CHOICE OF 2 SAUCES

MARINATED GLOUCESTER OLD SPOT PORK CHOP 22.5

THICK-CUT CHIPS, PADRON
PEPPERS & CHEF'S SALAD

28 DAY-AGED 8OZ GRASS FED RUMP STEAK 30.0

THICK CUT CHIPS, PADRON
PEPPERS & CHEF'S SALAD
AND A CHOICE OF SAUCE

SAUCES 3.5 EACH

PEPPERCORN SAUCE
RED WINE GRAVY
CHIMICHURRI
GARLIC BUTTER SAUCE



PLEASE MAKE US AWARE OF US ANY ALLERGIES OR FOOD INTOLERANCES.

An optional service charge of 10% is applied to tables of 8 or more