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# SUNDAY LUNCH

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## FOR THE TABLE

Homemade Cotswold Crunch, milk & honey loaf & Cotswold sourdough ~ Flavoured butter £5

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## STARTERS

Celeriac velouté, roast chestnuts, cider reduction, granny smith apples (v) (vg) £9

Beetroot salmon gravlax, horseradish cream, heritage beetroot, dill (vg) £12.50

Chicken & slow cooked bacon ballotine, heritage carrots, tarragon and truffle emulsion £11

Ricotta arancini, crown prince pumpkin, chestnut mushrooms, pumpkin seed pesto £10

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## SUNDAY MAINS

*(Old Stocks Sunday lunch roasts are served with duck fat, rosemary & garlic roast potatoes, mixed seasonal greens, roasted carrot & red wine gravy)*

Roast rump of beef, Yorkshire Pudding £25

Roast chicken breast £21

Pan roasted pork cutlet £20.50

Pan roasted cod, buttered mash, roast fennel, warm mussel tartare cream sauce £22

Deep fried herb potato gnocchi, butternut squash puree, cavolo nero, grilled spring onions,  
olive tapenade dressing, hazelnuts (v) (vg) £19.50

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## SIDES

Cauliflower cheese, beef fat breadcrumbs/ Duck fat roast potatoes/ Fondant potato, puffed potato, beef fat crumb (v) / Confit baby carrots (v) / Farmhouse cabbage, pancetta, onion  
£4.50

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## DESSERTS

Valrhona Manjari 64% chocolate fondant, clementine (v) £10

Mulled wine poached pear, hazelnut crumb, blackberry (vg) £9

Sticky toffee pudding, muscovado & rum toffee sauce, brandy snap, vanilla ice cream (v) £10

Cotswold & British cheeses of the day, crackers, house chutney, pickled grapes £13

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.