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# SUNDAY LUNCH

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## FOR THE TABLE

Homemade Cotswold Crunch, milk & honey loaf & Cotswold sourdough ~ Flavoured butter £5.00

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## STARTERS

Wild mushroom velouté, crème fraiche, truffle oil, chives, sourdough croutons (v) £9.00

Smokin' Brothers hand sliced smoked salmon, beetroot & horseradish sour cream, avocado puree, caviar dressing £11.50

Goats cheese & beetroot salad, pickled beets, black pepper wafer, roasted walnuts, Cerney ash (v) (v & vg av) £10.00

Roast chicken, smoked bacon & parsley terrine, chicory jam, Cotswold sourdough toast £10.00

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## SUNDAY MAINS

*(Old Stocks Sunday lunch roasts are served with duck fat, rosemary & garlic roast potatoes, mixed buttered seasonal vegetables, root vegetable puree & red wine gravy)*

Roast sirloin of beef, Yorkshire Pudding £23.00

Roast chicken breast £19.00

Pan roasted pork cutlet £18.50

Pan roasted market fish, clotted cream mash, roast fennel, warm mussel tartare cream sauce £19.00

Deep fried herb potato gnocchi, butternut squash puree, cavolo nero, grilled spring onions, olive tapenade dressing, hazelnuts (v) (vg) £17.50

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## SIDES

Cauliflower cheese, beef fat breadcrumbs & spiced crispy shallots £4.50

Charred Hispi cabbage £4.50

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## DESSERTS

54% dark chocolate delice, glazed poached pear, cocoa nib crunch, praline ice cream (v) £9.00

Chocolate sticky toffee pudding, muscovado & rum toffee sauce, brandy snap, vanilla ice cream (v) £9.00

Blackberry & Apple Pavlova, whipped vanilla cream, apple compote, poached blackberries, blackberry sorbet (v) £9.00

Cotswold Cheeses of the day, crackers, house chutney & pickled grapes (v) £11.00

(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.