
SUNDAY LUNCH

FOR THE TABLE

Homemade Cotswold Crunch brioche loaf & Cotswold sourdough - homemade butter £5

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 (v) £10

SUNDAY MAINS

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

Stokes Marsh Farm roast rump of beef £25

Roast chicken breast £21

Pan roasted pork £20.50

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

Lentil Dhal, puffed wild rice, toasted almonds and coriander (v) (vg) £19.50

Sides

Cauliflower cheese, beef fat breadcrumbs/ Duck fat roast potatoes/ Mixed seasonal vegetables
£4.50

DESSERTS

Valrhona Guanaja 70% chocolate fondant, clementine (v) £10

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

Blueberry and white chocolate cheesecake, blueberry compote, sorbet (v) £10

Cotswold & British cheeses of the day, crackers, house chutney £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.