



Sunday Lunch Menu

1 course £26/ 2 courses £36/ 3 courses £45

For the Table

(between 2)

Homemade Bread and Flavoured Butter

£5

-STARTERS-

Prawn & Crayfish Cocktail, Baby Gem Lettuce, Paprika, Lemon

Soup of the day (v) (vg)

Confit Chicken Terrine, Leek Fondue, Onion Puree, Truffle Dressing, Chicken Brioche

Salmon, Citrus Cured Loch Duart Salmon, Pickled Lemon, Dressed Fennel, Keta Caviar, Verjus

Beetroot Risotto, Roast Golden Beets, Walnut, Goats Curd (v)(vg)

-SUNDAY MAINS-

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

Roast Rump of Beef

Roast Chicken Breast

Roast Pork Belly

Hake, Warm Tartare Sauce, Cornish Dulce, Spinach, Monks Beard

Roast Cauliflower, Miso Butter Sauce, Dukkah, Raisin, Pickled Carrot (v)(vg)

-SIDES-

ALL £5

Cauliflower Cheese / Roast potatoes / Mixed Seasonal Vegetables

-DESSERTS-

Sticky Toffee Pudding with Salted Caramel Sauce

Chocolate Brownie & Vanilla ice cream

Glazed Lemon Tart, Yoghurt Sorbet (v)

Mille-Feuille, Poached Strawberry, Chantilly Cream, Strawberry Sorbet (v)(vg)

Cotswold & British Cheeses, Crackers, House Chutney

(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 discretionary 12.5% service charge is applied as standard to all bills.