
SUNDAY LUNCH

FOR THE TABLE

Homemade Cotswold Crunch brioche loaf and homemade butter £5

STARTERS

Jersey Royal potatoes, chestnut mushrooms, wild garlic (v) £11

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

Smoked ham hock and chicken terrine, piccalilli, parsley, frisse £11

Evesham asparagus, coppa, slow cooked egg yolk, watercress (v) £11

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

Herb stuffed leg of Lamb £24

Roast Chicken Breast £21

Trout, pink fir apple potatoes, mussel chowder sauce £22

Curried cauliflower, lentil dahl, spinach, toasted almonds, puffed wild rice (v)(vg) £19.50

Sides

Cauliflower cheese/ Duck fat roast potatoes/

Mixed seasonal vegetables

£4.50

DESSERTS

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

Rhubarb, marscapone parfait, meringue (vg) £10

Blueberry and white chocolate cheesecake, blueberry compote, sorbet £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.