
SUNDAY LUNCH

FOR THE TABLE

Homemade Cotswold Crunch brioche loaf and homemade butter £5

STARTERS

Cornish crab tortellino, crab bisque & sea herbs £12.50

Isle of White tomatoes, tomato consomme, basil (v)(vg) £11

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

Chestnut mushroom, Jersey royals & nasturtium (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 pork belly £21

Halibut, pea, broad bean, jersey royals, radish and prawns £22

Courgette and basil risotto, pea broad bean & goats curd (v)(vg) £19.50

Sides

Cauliflower cheese/ Duck fat roast potatoes/

Mixed seasonal vegetables

£4.50

DESSERTS

Valrhona chocolate delice, raspberry, tarragon (v) £10

Pistachio parfait, fresh cherries & cherry granola (vg) £10

Lemon tart, English strawberries, elderflower £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.

