

---

# SUNDAY LUNCH

---

## FOR THE TABLE

Cotswold Crunch brioche loaf and homemade butter £5

---

## STARTERS

Trompette mushroom tortellino, ricotta spinach & fresh Autumn truffle (v) £12.50

Artichoke, chicory, walnut & watercress (v) (vg) £11

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

Cured & torched mackerel, cucumber, kholrabi & dill £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

Roast chicken breast £24

Roast pork belly £21

Catch of the day, pea, broad bean, jazzy potatoes, radish, 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 each

---

## DESSERTS

Chocolate delice, clementine, cacao nib £10

Pistachio parfait, fresh blackberries & blackberry granola (vg) £10

Salted caramel tart, Braeburn apples & Calvados ice cream £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.