
SUNDAY LUNCH

2 courses £32 / 3 courses £40

FOR THE TABLE

Cotswold Crunch brioche loaf and homemade butter
£5 (between 2)

STARTERS

Prawn & crayfish cocktail, baby gem lettuce, paprika, lemon

Soup of the day (v) (vg)

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

Cured & torched mackerel, cucumber, kholrabi & dill

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

Roast chicken breast

Roast pork belly

Catch of the day, Haricot beans, squash, Granny Smith apple, crab bisque

Gnocchi, sage & pumpkin seed pesto & Lord of hundreds (v) (vg)

SIDES

Cauliflower cheese / Duck fat roast potatoes / Mixed seasonal vegetables

£4.50 each

DESSERTS

Sticky Toffee Pudding, Salted Caramel Sauce

Chocolate brownie & Vanilla ice cream

Plum Bakewell Tart, rum creme Anglaise & gingerbread (v) (vg)

Cotswold & British cheeses of the day, 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 12.5% service charge is applied as standard to all bills.