

Number Four *at* Stow

hotel & restaurant

Sunday Lunch

Starters

Roast butternut squash veloute
Chicken liver parfait, grape chutney, walnut crostini
Mackerel, pickles, quails egg, dressed herbs
Crab mousse, tomato gazpachio, peashoots
Goats cheese and beetroot tartlet, rocket, pesto

Mains

Roast sirloin of beef, Yorkshire pudding, roast potatoes
Breast of duck, fondant potatoes, vegetable puree and caramelised orange sauce
Duo of lamb, pomme anna, shallots and thyme jus
Stone sea bass, squid ink pasta, lobster bisque, roasted fennel
Vegetable risotto, parmesan shavings and micro herbs
All dishes are served with a selection of locally grown vegetables

Puddings

Golden raisin and apricot bread and butter pudding, sauce Anglaise
Strawberry mousse, vanilla shortbread
Apple and hazelnut crumble, vanilla ice cream
Chocolate pave, chocolate sauce, brandy cherries, cherry and white chocolate ice cream

Selection of ripe cheese, grape chutney, walnut bread and biscuits (supplement £4.00)
(Cotswold Brie, Cotswold Blue, Lincolnshire Poacher and Goats cheese)

3 courses - £32.50 2 courses - £28.50

Allergy information: Some of our dishes contain nuts and other allergens. Should you have any special dietary requirements please speak to the proprietor, Chef Patron or restaurant manager who can advise on your choice.

Due to our food being cooked to order there may be a short wait during busy periods
Gratuities are at your discretion, however 10% service charge will be added for tables of 6 or more