

NUMBER FOUR AT STOW

October's Dinner

To Begin

Marks Cotswold Bakery Sourdough with Cultured Butter

Starters

Pumpkin Soup - Welsh Rarebit (V)	£7
Blue Monday Tart - Caramelised Onion - Black Grape (V)	£7
Wild Rabbit Terrine - Sweetcorn - Rocket - Serrano Ham	£8
Sloeberry Cured Mackerel - Cockle Creme Fraiche - Beetroot - Nasturtium	£8
Braised Old Spot Pigs Cheek - Hash Brown - Wakame - Beer Sauce	£8

Mains

Black Garlic Gnocchi - Butternut Squash - Pinenuts - Shimeji Mushroom - Parmesan (V)	£16
Guinea Fowl and Truffle Ballotine - Bread Sauce - Girrolles - Sorrel - Cranberries	£17
Belly of Pork - Prosciutto - Braised Shallot - Pumpkin Tartlet - Chestnut	£17
Stone Bass - Salsify - Miso Smoked Leek - Chive - Herring Roe	£18
Cotswold Estate Venison Loin - Celeriac - Blackberries - Pear - Cavolo Nero	£20

Sides £4

Triple Cooked Chips - Broccoli with Hollandaise and Nutmeg
Roasted New Potatoes & Chives - Caesar Salad

We proudly use local produce including game and freshwater fish which may contain shot/small bones. While we strive to be allergen free, we cannot guarantee this. Please let us know of any dietary requirements or allergies so that we may do our best to accommodate you.

Tables dining in the restaurant have a 10% optional gratuity added.