

NUMBER FOUR AT STOW

Lunch

To Begin

Marks Cotswold Bakery Sourdough with Whipped Butter £3

Starters

Roasted Pumpkin Soup - Sourdough Baguette £7

Welsh Rarebit - Fried Egg £7

Wild Rabbit Terrine - Sweetcorn - Rocket - Serrano Ham £8

Sloeberry Cured Mackerel - Cockle Creme Fraiche - Beetroot £8

Mains

8oz D-cut Gammon - Fried Eggs - Triple Cooked Chips - Dressed Salad £13

6oz Beef Burger - 'Not' Brioche Bun - Cheddar - Red Onion Jam - Chips £13

Ale Battered Market Fish - Chips - Crushed Peas - Tartare - Lemon £13

Wild Mushroom Risotto - Parmesan - Pickled Shimeji £14

Guinea Fowl Supreme - Roasted Heritage Potatoes - Cavolo Nero £15

Fillet of Stone Bass - Salsify - Smoked Leek - Chive £16

Sides £4

Triple Cooked Chips - Broccoli with Hollandaise and Nutmeg

Roasted New Potatoes & Chives - Caesar Salad

Desserts

Chocolate Brownie - Black Cherry - Pistachio £7

Buttermilk Panna Cotta - Blackberry - Pear - Ginger Oat Cake £7

Sticky Date Pudding - Toffee Sauce - Vanilla Ice Cream £7

Ice Creams and Sorbets £1.50 per scoop

Vanilla - Chocolate - Crème Fraîche

Raspberry Sorbet - Blackberry Sorbet - Cherry Sorbet - Strawberry and Gin Sorbet

We proudly use local produce including game and freshwater fish which, of course, may contain shot or bones.
Our kitchen is not allergen free, please let us know of any dietary intolerances or allergies and we will do our best to accommodate.

Tables dining in the restaurant have an optional 10% gratuity on the bill.