

NUMBER FOUR AT STOW

December's Dinner

To Begin

Marks Cotswold Bakery Sourdough with Cultured Butter

Starters

Cauliflower and Almond Soup - Welsh Rarebit	£7
Chicken Liver Parfait - Brioche - Red Cabbage Jam	£7
Leek and Bath Blue Filled Pasta - Jerusalem Artichoke - Chive - Hazelnut	£7
Pigeon Breast - Beetroot - Pickled Girolles - Crispy Kale	£8
Poached Plaice - Parsnip Puree - Crispy Cockles - Lemon Balm	£9

Mains

Roast Garlic Gnocchi - Butternut Squash - Pine Nuts - Shimeji Mushroom - Parmesan	£16
Todenham Pork Tenderloin - Oyster Mushroom - Piccolo Parsnip - Savoy - Madeira Sauce	£17
Sea Bream - Celeriac - Chive - Tapioca Crisp - Herring Roe	£18
Local Estate Pheasant Breast - Root Vegetable and Braised Leg Roll - Shallot - Miso Granola	£18
Cotswold Venison Loin - Beetroot Tartare - Cavolo Nero - Salami - Horseradish	£20

Sides £4

Triple Cooked Chips - Broccoli with Hollandaise & Nutmeg
Dressed New Potatoes - Chicory, Pear & Hazelnut 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.