

NUMBER FOUR AT STOW

Lunch

To Begin

Marks Cotswold Bakery Sourdough with Whipped Butter £3

Starters

Cauliflower and Almond Soup - Welsh Rarebit £7

Chicken Liver Parfait - Brioche - Red Cabbage Jam £7

Smoked Haddock Fishcakes - Wilted Spinach - Hollandaise £7

Welsh Rarebit - Fried Egg £7

Mains

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

6oz Beef Burger - 'Not' Brioche Bun - Welsh Rarebit - Smoked Bacon - Chips £13

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

Roast Garlic Gnocchi - Butternut Squash - Pine Nuts - Shimeji Mushroom - Parmesan £14

Steak and Horseradish Pot Pie - New Potatoes - Tenderstem - Beef Fat Gravy £14

Sea Bream - Celeriac - Chive - Tapioca Crisp - Herring Roe £16

Sides £4

Triple Cooked Chips - Broccoli with Hollandaise & Nutmeg

Dressed New Potatoes - Chicory, Pear & Hazelnut Salad

Desserts

Salted Caramel Tart - Valrhona Chocolate - Toffee Popcorn - Cultured Cream £7

Clementine Posset - Pistachio Sponge - Yogurt Sorbet £7

Sticky Date and Spiced Fruit Pudding - Brandy Butterscotch Sauce - Vanilla Ice Cream £7

Ice Creams and Sorbets £1.50 per scoop

Vanilla Ice Cream - Creme Fraiche Ice Cream - Chocolate Ice Cream

Raspberry Sorbet - Yoghurt Sorbet - Pear Sorbet - Apple Sorbet

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.