

# Number Four *at* Stow

## hotel & restaurant

### Starters

Roast butternut squash soup	7.50
Goats cheese mousse, beetroot textures	10.50
Chicken Caesar salad	11.50
Smoked mackerel, beetroot and apple	11.50
Crab mousse, walnut crostini, tomato coulis	13.00
Pancetta wrapped melon, mint & yoghurt dressing	12.50

### Mains

Roast loin of pork, braised cheeks, pork belly, trotters and black pudding	21.50
Breast of Loomswood duck, fondant potato, vegetable purée caramelised orange sauce	20.50
Rack of lamb, dauphinoise potatoes, shallots and thyme jus	24.00
Grilled sirloin steak, peppercorn sauce, mushrooms, hand cut chips	25.50
Braised hake, oyster, cucumber and wasabi	22.50
Ballontine of salmon, potato gnocchi spinach velouté	22.00
Vegetable risotto, parmesan shavings and rocket	18.50

Appropriate local vegetables served with each dish

### Sides £4.00

Courgette frit | buttered cabbage with bacon | new potatoes | hand cut chips

Tomato & onion salad | mixed salad | green salad - £5.75 or £8.50 as a starter

### Puddings £7.95

Saffron panna cotta, peach and rosemary purée  
Dark chocolate pave, cherry ice cream  
Apple compote, cinnamon ice cream  
Apricot & golden raisin bread & butter pudding, sauce anglaise

Ripe local cheese, grape chutney, walnut bread and biscuits 12.50

Allergy information: Some of our dishes contain nuts and other allergens. Should you have any special dietary requirements please speak to the person taking your order who can advise on your choice.

Due to our food being cooked to order there may be a short wait during busy periods  
10% service will be added to parties of 6 or more