

# NUMBER FOUR AT STOW

## LUNCH MENU

### BECK SOUP WITH PICKLED POTATOES

TRUFFLE OIL  
[C, GL, M]

### STEAMED MUSSELS

GARLIC, WHITE WINE, HERBS AND CRUSTY BREAD  
[M, MO, SD, GL]

### FREE RANGE HAM HOCK TERRINE

ROAST PINEAPPLE AND PARSLEY MAYONNAISE  
[SO, SD]

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### PORK BELLY

BRAWN FRITTER, PARSNIP & APPLE PUREE, SAVOY CABBAGE,  
ROSTI POTATO AND PORK PIE SAUCE  
[M, C, GL, E, L, SD, SO]

### WILD MUSHROOM RISOTTO

TRUFFLE OIL, HARROGATE BLUE CHEESE  
[C, M, L]

### FILLET OF NORTH SEA HAKE

BROCCOLI, LEMON CREAM AND HERB ARRANCINI  
[GL, MO, L, F, E, M, SD]

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### WARM CHOCOLATE BROWNIE

PASSIONFRUIT, COCONUT ICE CREAM  
[GL, M, E, N]

### PINEAPPLE TARTE FINE

PISTACHIO ICE CREAM  
PLEASE ALLOW 20 MINUTES BAKING TIME  
[GL, M, E, N, L, SD, SO]

### TRIO OF ICE CREAMS & SORBET

LEMON, ORANGE, RASPBERRY, PISTACHIO, CHOCOLATE, STRAWBERRY, MADAGASCAN VANILLA,  
CINNAMON, COCONUT ICE CREAM [M, E, N]

COFFEE/TEA AND PETIT FOURS £4.50

2 COURSES £20.00

3 COURSES £25.00

#### ALLERGEN KEY

C - Celery | GL - Gluten | Cr - Crustaceans | E - Eggs | F - Fish | L - Lupin | M - Milk | Mo - Molluscs  
Mu - Mustard | N - Nuts | P - Peanuts | Ss - Sesame Seeds | So - Soya | Sd - Sulphur Dioxide