

FORTHCOMING EVENTS AT STONES RESTAURANT

Tucked away in the heart of Matlock, Stones is a cosy and eclectic restaurant with stylish and welcoming décor and a superb modern British menu. We aim to provide a fantastic dining experience in a relaxed setting. The dining room is decorated in a warm palette of reds, creams and browns with upholstered church pews and abstract canvasses, creating a perfect place to eat for romantic meals , business lunches and family gatherings. We also have a riverside terrace where you can relax, dine and unwind with a glass of wine from our extensive wine list.



- Private parties can be catered for up to 40 people
- Lunchtime Express menu
- Early Dinner Special- available every Monday to Friday evenings- 6.30-7.30pm- just £15.95 for 3 courses and £13.95 for 2 courses
- Vouchers available on request
- Superb Á La Carte menu
- Children welcome
- Traditional Sunday lunch
- All dietary requirements catered for

Early Dinner Special
Available EVERY Monday, Tuesday, Wednesday,
Thursday and Friday evening

On tables booked between 6.30 to 7.30pm

Two courses **only £13.95**
Three courses **only £15.95**

Sample Menu

Smoked duck, beetroot and rocket salad

or

Crab, pak choi and lemon risotto

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Slow cooked lamb shoulder, creamed potato, cabbage and bacon

or

Guilt head bream, crushed potatoes, creamed leeks, tomato & chive dressing

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Sticky toffee pudding, caramel ice cream

or

Warm bakewell tart, vanilla ice cream

(Set menu vegetarian options are also available on request)

Modern British Tapas Night

Thursday 16th April

A modern British take on the traditional Spanish tapas style.
Choose from a selection of Stone's favourites and some of the chef's best dishes and enjoy in the tapas grazing way.....

Sample dishes

Cassoulet of toulouse sausage and white beans

Scallops and homemade black pudding

Sauté potatoes with pancetta and wild mushrooms

Gratin potatoes

Braised beef and split pea stew

Braised squid, chorizo and tomato ragout

Fillet of plaice on crushed minted peas

Ciabatta with olive oil and balsamic vinegar

Marinated olives

Crab risotto

Crisp pork belly, apple and rosemary

Sweetbreads, wild mushrooms and pecan nuts

Chef's Tasting Menu 2009

Just £21.00 per person for five delicious courses. The tasting menu changes each time to

reflect the best local and seasonal produce. Wine tasting is optional and has been designed to make your dining experience that little bit more special, with varying measures to match each course. Of course, we've had to do lots of eating and drinking to find some really amazing food and wine combinations...it's a tough job but someone's got to do it!!

Dates

Wednesday 8th April (see menu below)
Wednesday 22nd April (see menu below)
Wednesday 27th May
Wednesday 24th June
Wednesday 22nd July
Wednesday 19th August

Chef's Tasting Menu
Wednesday 8th & 22nd April

Appetiser

Goat's cheese and potato terrine

Starter

Fillet of salmon "sous vide", beetroot puree, horseradish foam

Main

"Deconstructed shepherds pie"

Dessert

Trio of rhubarb

Cheese

Cheese, homemade tomato chutney, rosemary and sea salt biscuits

Five Courses only
£21.00 per person

Wine tasting will also be available on the night at an additional cost
Vegetarians and most other dietary requirements can be catered for on request

Steak Night
Thursday 30th April

Menu

Starters

Soup of the Day (v)
Wild mushroom and parmesan risotto (v)
Ham hock and roasted chicken terrine

Seared salmon on salad nicoise

Mains

Choose from the following cuts of beef;

T-Bone

Fillet (£3.50 supplement)

Sirloin

Rump

with your choice of the following potatoes;

Sauté

Mash

Dauphinoise

Buttered new

with your choice of the following sauce;

Peppercorn

Mushroom

Stilton

Bernaise

All served with a baked field mushroom and roasted tomato

Desserts

Bakewell tart, vanilla ice cream

Cheese, homemade chutney

Vanilla and lemon crème brulee, raspberry sorbet

Chocolate and orange parfait, cocoa sorbet

Three Courses £24.95

Two Courses £21.95

Gastronomique evening

Thursday 21st May

8 Course menu with optional wine tasting

An evening of fine dining food using the
very best local and seasonal produce



Gastronomique Menu

Goat's cheese tempura

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Broad bean cappucino

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Trio of asparagus (mousse, soup, roasted green and white)

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Poached trout, samphire, almond puree

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Loin of lamb, crispy sweetbreads, black pudding boulangere

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Raspberry and lemon siphon

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Muscovado and cherry tart, yogurt sorbet

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Cheese, homemade chutney

**£55 per person (price includes a matching wine for all 8 courses)**

**£40 per person (price excludes matching wines)**

(Please note, wine either by the glass or by the bottle can be purchased from our regular wine list on the night alongside all of our regular drinks)

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## Great British Classics

**Monday 11th- Thursday 14<sup>th</sup> May**

**Lunch 12-2pm & Dinner 6.30-9.00pm**

### Starters

Prawn cocktail **£4.95**

Melon and sorbet **£3.95**

Pea and ham soup **£4.50**

"Breaded mushrooms" **£4.95**

Ham and eggs **£4.50**

Smoked salmon and cucumber **£4.95**

### Mains

Steak and kidney pie **£8.95**

Fish and chips **£10.50**

Liver and onions **£9.95**

Lancashire hot pot **£9.50**

Grilled Dover sole **£12.50**

Toad in the hole **£8.95**

### Desserts (All £4.95)

Apple crumble

Lemon meringue pie

Sticky toffee pudding  
Black forest gateaux  
Cheesecake  
Bakewell tart

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### **Traditional Sunday Lunch**

Served 12-2pm EVERY Sunday

Two courses £15.95

Three courses 18.95

Children's roast dinner and dessert £9.95

**(see website for sample menus)**

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### **News**

**Stones Restaurant has recently been awarded two AA Rosettes**



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