

# Dinner



Two Courses £32 Three Courses £36  
Tuesday to Saturday 6.30-8.30pm

## STARTERS

### ROASTED FIG AND MOZZARELLA

*red onion, pine nut, balsamic (v)*

### CARROT SOUP

*hazelnut, soured cream, anise oil (v)*

### SEARED SCALLOPS

*crab risotto, creamed leeks, chorizo, avocado (£2.50 supp)*

### BREAST OF WOOD PIGEON

*beetroot, mushroom purée, watercress, blue cheese*

### HOMEMADE PHEASANT SAUSAGE

*crisp pancetta, apple purée, cider and rosemary reduction*

## MAINS

### BRAISED BLADE OF DERBYSHIRE BEEF

*truffled potato cake, parsnip purée, Bourguignon sauce*

### TURKEY BREAST ROULADE

*fondant potato, sprouts, pancetta and chestnuts, cranberry jus*

### ROASTED LOIN OF VENISON

*squash purée, celeriac, creamed kale, blackcurrant jus (£2.50 supp.)*

### FISH OF THE DAY

*fennel, samphire, crushed potatoes, warm crab and brown shrimp dressing, capers*

### CARAMELISED ONION TART TATIN

*goat's cheese, pickled beetroot, sherry vinegar reduction (v)*

## DESSERTS

### PRALINE CRÈME BRULEE

*white chocolate ice cream, cocoa nib shortbread*

### SELECTION OF BRITISH CHEESES

*quince jelly, dehydrated malt loaf (£3 supp.)*

### CHRISTMAS PUDDING

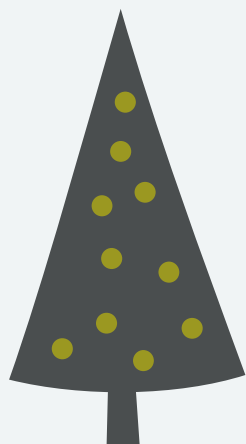
*rum and raisin ice cream, vanilla custard*

### WARM CHOCOLATE AND PECAN TART

*salted caramel ice cream, orange syrup*

### LIME PARFAIT

*sticky ginger and orange cake, spiced whisky syrup*



**stones**  
RESTAURANT  
*at Christmas*