

Lunch



Two Courses £22 Three Courses £25
Wednesday to Saturday 12-1.30pm

STARTERS

CAULIFLOWER RISOTTO

sage, truffle (v)

CARROT SOUP

hazelnut, soured cream, anise oil (v)

SMOKED MACKEREL PATE

watercress, apple, horseradish

HAM HOCK AND ROAST CHICKEN TERRINE

fig, chutney, red onion

MAINS

TURKEY BREAST ROULADE

fondant potato, sprouts, pancetta and chestnuts, cranberry jus

FILLET OF GILT BREAM

crushed potatoes, samphire, caper and brown shrimp dressing

BRAISED BLADE OF DERBYSHIRE BEEF

parsnip purée, Bourguignon sauce

CARAMELISED ONION TART TATIN

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

DESSERTS

CHRISTMAS PUDDING

rum and raisin ice cream, vanilla custard

STICKY TOFFEE PUDDING

salted butterscotch sauce, caramel ice cream

SELECTION OF BRITISH CHEESES

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

CHOCOLATE TORTE

orange mascarpone, coffee crumb



stones
RESTAURANT
at Christmas

