

DINNER

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

- STARTERS
- SESAME CRUSTED FETA *v*
jerusalem artichoke, hazelnuts, sherry vinegar
 - CELERIAC AND CELERY SOUP
truffled chicken cannelloni, cep powder
 - SMOKED MACKEREL AND HORSERADISH RISOTTO
pickled apple, watercress
 - BREAST OF PIGEON
wild mushroom, beetroot, roquefort
 - SEARED SCALLOPS (£2.50 supp.)
barbeque sweetcorn, chorizo jam, aioli
- MAINS
- BLADE OF DERBYSHIRE BEEF
burnt onion, blue cheese, walnut, watercress
 - ROASTED HERITAGE CARROT *v*
orange and cumin hummus, pomegranate, goat's cheese
 - PANCETTA WRAPPED PORK FILLET
black pudding, caramelised cauliflower, quince gel
 - DUO OF VENISON
red cabbage, salsify, blackberry and bitter chocolate sauce
 - WINTER FISH STEW
butter beans, saffron emulsion, sour dough croute
- DESSERTS
- WHITE CHOCOLATE SET CREAM
banana, caramel, chocolate brownie
 - SELECTION OF BRITISH CHEESES (£3 supp.)
quince jelly, dehydrated malt loaf
 - TREACLE AND ALMOND TART
clotted cream ice cream, spiced orange syrup
 - LEMON AND VANILLA PARFAIT
poppy seed brittle, warm citrus madeleines
 - TONKA BEAN RICE PUDDING
forest fruit compote, candied pistachio

stones
RESTAURANT