

LUNCH

January/February 2019

Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

STARTERS

GOAT'S CHEESE AND POTATO CANNELLONI

goat's cheese soup, caramelised onion brioche (v)

CRISPY PIG CHEEK CROQUETTE

homemade black pudding, pickled beetroot, rhubarb

CARAMELISED CAULIFLOWER RISOTTO

crab beignet, creamed leeks, truffle oil

BROCCOLI SOUP

candied walnuts, crème fraîche, walnut and stilton bread (v)

MAINS

CANNON OF LAMB

potato croquette, tomato jam, merguez sausage

POACHED FILLET OF PLAICE

roasted salsify, Jerusalem artichoke, beetroot risotto

BREAST OF GUINEA FOWL

chickpea chips, roasted leeks, bacon and truffle emulsion

BRAISED SHORT RIB OF BEEF

smoked mash, pickled baby turnip, horseradish purée

DESSERTS

BAKED WHITE CHOCOLATE AND PEANUT BUTTER CHEESECAKE

muscovado ice cream

BANANA CRÈME BRÛLÉE

cinnamon ice cream, pecan Viennese whirl

SELECTION OF BRITISH CHEESES (£3.00 supp.)

quince jelly, dehydrated malt loaf

BLUEBERRY RICE PUDDING

vanilla ice cream, blueberry flapjack

If you have a specific allergy or dietary requirement, please let us know.



stones
RESTAURANT