

DINNER

January/February 2019

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

STARTERS

SLOW BRAISED LAMB SHOULDER

*merguez sausage and white bean cassoulet,
black pudding crumb, tomato jam*

FILLET OF COD

crab beignet, charred spring onion, chicken jus

SEARED SCALLOPS (£2.50 supp.)

spiced aubergine, pumpkin seed granola, yuzu glaze

CHICKEN AND CHORIZO BOUDIN

chicken liver mousse, crisp chicken skin, sweetcorn

BUTTERNUT SQUASH AND FETA CHEESECAKE

caramelised onion, brioche, rocket (v)

MAINS

FILLET OF HAKE

roasted salsify, mussel beignet, charred radicchio, lemon and fennel

WHOLE ROAST PARTRIDGE

black pudding and apricot scotch egg, caramelised cauliflower purée

FILLET AND SHORT RIB OF BEEF (£4 supp.)

ox tongue, potato terrine, roasted parsnip

ROAST BREAST OF DUCK

confit potato, pickled pineapple, sweetcorn, pistachio

SHITAKI MUSHROOM AND HALLOUMI FRITTERS

smoked mash, chestnut and apple dressing (v)

DESSERTS

BLACK FOREST PAVE

cherry sorbet, cocoa nib tuille

APPLE AND CINNAMON PIE

quince ice cream, pecan custard

ICED COFFEE PARFAIT

Bailey's cream, caramelised white chocolate

SELECTION OF BRITISH CHEESES (£3 supp.)

quince jelly, dehydrated malt loaf

MANGO, YUZU AND COCONUT

crisp puff pastry, lime sorbet

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



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RESTAURANT