

## LUNCH

Two Courses £25 Three Courses £29.50 / Wed-Sat 12-1.30pm

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)*

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*

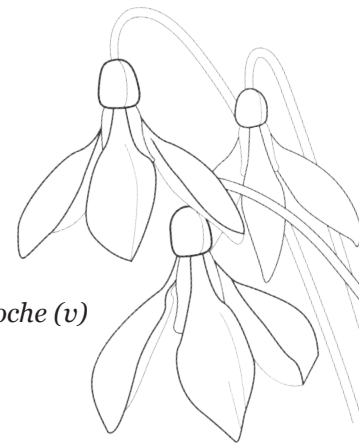
BRAISED SHORT RIB OF BEEF *smoked mash, pickled baby turnip, horseradish purée*

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*



## TASTING MENU

Eight Courses £52.50pp Wine Flight £28.50pp / Tues-Sat Evenings

Stone's Tasting Menu offers eight wonderful courses marrying our house style to the season's best ingredients. This menu must be taken by the entire table.

BUTTERNUT SQUASH AND FETA CHEESECAKE *caramelised onion, brioche, rocket (v)*

Yalumba Organic Viognier | Australia

CHICKEN AND CHORIZO BOUDIN *chicken liver mousse, crisp chicken skin, sweetcorn*

Pinot Grigio Corte Viola | Italy

SEARED SCALLOPS *spiced aubergine, pumpkin seed granola, yuzu glaze*

Liberator Francophile Chenin Blanc | South Africa

FILLET OF HAKE *roasted salsify, mussel beignet, charred radicchio, lemon and fennel*

Taringi Sauvignon Blanc | New Zealand

ROAST BREAST OF DUCK *confit potato, pickled pineapple, sweetcorn, pistachio*

La Chamiza Polo Amateur Malbec | Argentina

COURSE 6 *refresh*

MANGO, YUZU AND COCONUT *crisp puff pastry, lime sorbet*

Villa Wolf Pinot Gris | Germany

BLACK FOREST PAVE *cherry sorbet, cocoa nib tulle*

Château Manos Cadillac | France

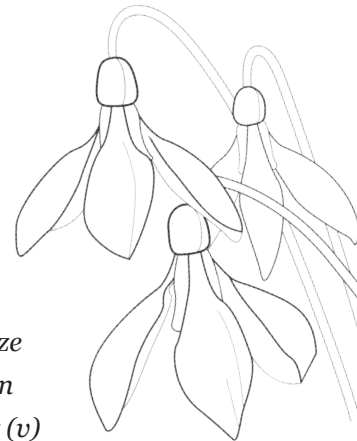
Add a Cheese Course *3 cheeses £4.95 6 cheeses £7.95*

**stones**  
RESTAURANT

# DINNER

Two Courses £36 Three Courses £40 / Tues-Sat 6.30-8.30pm

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)*  
SLOW BRAISED LAMB SHOULDER *merguez sausage and white bean cassoulet, black pudding crumb*



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)*

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*

## VEGETARIAN

Wed-Sat 12-1.30pm & Tues-Sat 6.30-8.30pm

### STARTERS

BUTTERNUT SQUASH AND FETA CHEESECAKE

*caramelised onion, brioche, rocket*

GOAT'S CHEESE AND POTATO CANNELLONI

*goat's cheese soup, caramelised onion brioche*

BROCCOLI SOUP

*candied walnuts, crème fraîche, walnut and stilton bread*

### STARTER / MAIN

CARAMELISED CAULIFLOWER RISOTTO

*creamed leeks, truffle oil*

### MAIN

SHITAKI MUSHROOM AND HALLOUMI FRITTERS

*smoked mash, chestnut and apple dressing*

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

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RESTAURANT