

LUNCH

May & June 2019

Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

STARTERS

WARM HAM HOCK CROQUETTES

blue cheese mousse

WILD MUSHROOM AND TRUFFLE RISOTTO (v)

tarragon oil

CRISPY CALAMARI

pickled carrot, lemon and tarragon mayo

CAULIFLOWER, COCONUT AND LEMONGRASS SOUP (v)

cauliflower beignet

MAINS

RUMP OF BEEF

triple cooked chips, watercress, wild mushroom sauce

PORK CUTLET

sweet potato, roasted apple, cider emulsion

FISH OF THE DAY

sauté potatoes, fine beans, salsa verde

SPINACH, LEMON AND GORGONZOLA TAGLIATELLE (v)

roasted pine nuts

DESSERTS

WARM VANILLA POACHED PEAR

honey panna cotta, crisp puff pastry

LEMON CURD CRÈME BRÛLÉE

rhubarb, pistachio ice cream

SELECTION OF BRITISH CHEESES (£3.00 supp.)

quince jelly, dehydrated malt loaf

TRIO OF CHOCOLATE MOUSSE

salted caramel, short bread

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

(v) vegetarian (ve) vegan *gluten free



stones
RESTAURANT

DINNER

May & June 2019

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

STARTERS

SEARED SCALLOPS (£2.50 supp.)

lemon and herb arancini, tomato and caper dressing

SALAD OF PARMA HAM, WATERMELON AND FETA

radish, mint, aged balsamic

ASSIETTE OF ASPARAGUS (v)

poached egg, chive dressing

SMOKED SALMON AND CREAM CHEESE ROULADE

dill, pickled cucumber, yuzu dressing

CRISPY PORK BELLY

smoked cheek croquette, roasted onion, Stilton cream

MAINS

RUMP OF LAMB

slow cooked belly croquette, crushed peas, caper and mint jus

FILLET OF BEEF (£4 supp.)

salt baked swede, potato terrine, watercress, grain mustard jus

BREAST OF FREE RANGE CHICKEN

roasted red pepper, goats cheese, basil pesto cream

TARTLET OF ROASTED COURGETTE (v)

feta, sweet potato, salsa verde

FISH OF THE DAY

lemon sauté potatoes, broccoli and toasted almonds, butternut squash velouté

DESSERTS

CHILLED CHOCOLATE PUDDING

peanut butter mousse, banana ice cream, caramel sauce

WARM TREACLE AND ALMOND TART

orange purée, clotted cream, raspberry gel

APPLE AND HONEY CAKE

custard parfait, cinnamon ice cream

SELECTION OF BRITISH CHEESES (£3.00 supp.)

quince jelly, dehydrated malt loaf

LEMON CURD

crisp meringue, yoghurt sorbet, sticky lemon sponge

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(v) vegetarian (ve) vegan *gluten free



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RESTAURANT

VEGETARIAN

May & June 2019

Wednesday until Saturday 12-1.30pm

Tuesday until Saturday 6.30-8.30pm

STARTERS

ASSIETTE OF ASPARAGUS

poached egg, chive dressing

CAULIFLOWER, COCONUT AND LEMONGRASS SOUP

cauliflower beignet

STARTER OR MAIN

WILD MUSHROOM AND TRUFFLE RISOTTO

tarragon oil

MAINS

SPINACH, LEMON AND GORGONZOLA TAGLIATELLE

roasted pine nuts

TARTLET OF ROASTED COURGETTE

feta, sweet potato, salsa verde

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(v) vegetarian (ve) vegan *gluten free



stones
RESTAURANT

TASTING MENU

May & June 2019

Stone's Tasting Menu offers eight wonderful courses marrying our house style to the season's best ingredients.

This menu is available Tuesday to Saturday evening and must be taken by the entire table.

Eight Courses £52.50pp Wine Flight £28.50pp

ASSIETTE OF ASPARAGUS

poached egg, chive dressing

Taringi Sauvignon Blanc | New Zealand

SALAD OF PARMA HAM, WATERMELON AND FETA

radish, mint, aged balsamic

Liberator Francophile Chenin Blanc | S. Africa

SMOKED SALMON AND CREAM CHEESE ROULADE

dill, pickled cucumber, yuzu dressing

Mill Creek Unoaked Chardonnay | Australia

CRISPY PORK BELLY

smoked cheek croquette, roasted onion, Stilton cream

Cotes du Rhone Guigal | France

FILLET OF BEEF

salt baked swede, potato terrine, watercress, grain mustard jus

Vergelegen Cabernet Sauvignon Merlot 2011 | South Africa

COURSE 6

refresh

LEMON CURD

crisp meringue, yoghurt sorbet, sticky lemon sponge

Château Manos Cadillac | France

APPLE AND HONEY CAKE

custard parfait, cinnamon ice cream

Prosecco Canella Spumante Brut | Italy

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RESTAURANT

VEGETARIAN TASTING MENU

May & June 2019

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

Eight Courses £52.50pp Wine Flight £28.50pp

ASSIETTE OF ASPARAGUS

poached egg, chive dressing

Taringi Sauvignon Blanc | New Zealand

WATERMELON AND FETA SALAD

radish, mint, aged balsamic

Liberator Francophile Chenin Blanc | S. Africa

CAULIFLOWER, COCONUT AND LEMONGRASS SOUP

cauliflower beignet

Mill Creek Unoaked Chardonnay | Australia

WILD MUSHROOM AND TRUFFLE RISOTTO

tarragon oil

Cotes du Rhone Guigal | France

TARTLET OF ROASTED COURGETTE

feta, sweet potato, salsa verde

Vergelegen Cabernet Sauvignon Merlot 2011 | South Africa

COURSE 6

refresh

LEMON CURD

crisp meringue, yoghurt sorbet, sticky lemon sponge

Château Manos Cadillac | France

APPLE AND HONEY CAKE

custard parfait, cinnamon ice cream

Prosecco Canella Spumante Brut | Italy

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stones
RESTAURANT

TASTING WINES

May & June 2019



Taringi Sauvignon Blanc | New Zealand
*Fresh & tingly with soft gooseberry flavours.
Lovely crisp dry aftertaste.*



Liberator Francophile Chenin Blanc | S. Africa
*Old bush vine fruit from the Bottelary Hills create
this awesome find. Good minerality and a creamy
palate of yellow apple and ripe apricot. Perfect.*



Mill Creek Unoaked Chardonnay | Australia
*Begins with notes of apple and melon, with just
a hint of mineral. Flavors are of melon, quince and lime.
Firm acidity provides a long, spicy, crisp finish.*



Cotes du Rhone Guigal | France
*This full-bodied wine offers a robust core of dark fruit,
and white pepper notes that make it a superb food wine.*



Vergelegen Cabernet Sauvignon Merlot 2011 | South Africa
*Aromas of ripe berries and plums enhanced by chocolate
and coffee, with finely grained tannins, berry flavours
and a complex spicy finish.*



Château Manos Cadillac | France
*Crisp with an attractive honeyed sweetness, offering both
freshness and rich apricot with a smoother, more opulent texture.*



Prosecco Canella Spumante Brut | Italy
*Deep straw colour, fine mousse, fine balance
and lots of fruity fun.*

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GLUTEN FREE LUNCH

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Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

STARTERS

WILD MUSHROOM AND TRUFFLE RISOTTO

tarragon oil

CAULIFLOWER, COCONUT AND LEMONGRASS SOUP

MAINS

RUMP OF BEEF

triple cooked chips, watercress, wild mushroom sauce

PORK CUTLET

sweet potato, roasted apple, cider emulsion

FISH OF THE DAY

sauté potatoes, fine beans, salsa verde

SPINACH, LEMON AND GORGONZOLA PASTA*

roasted pine nuts

DESSERTS

WARM VANILLA POACHED PEAR

honey panna cotta

LEMON CURD CRÈME BRÛLÉE

rhubarb, pistachio ice cream

SELECTION OF BRITISH CHEESES (£3.00 supp.)

*quince jelly, crackers**

TRIO OF CHOCOLATE MOUSSE

salted caramel

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RESTAURANT

GLUTEN FREE DINNER

May & June 2019

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

STARTERS

SEARED SCALLOPS (£2.50 supp.)

tomato and caper dressing

SALAD OF PARMA HAM, WATERMELON AND FETA

radish, mint, aged balsamic

ASSIETTE OF ASPARAGUS (v)

poached egg, chive dressing

SMOKED SALMON AND CREAM CHEESE ROULADE

dill, pickled cucumber, yuzu dressing

CRISPY PORK BELLY

roasted onion, Stilton cream

MAINS

RUMP OF LAMB

crushed peas, caper and mint jus

FILLET OF BEEF (£4 supp.)

salt baked swede, potato terrine, watercress, grain mustard jus

BREAST OF FREE RANGE CHICKEN

roasted red pepper, goats cheese, basil pesto cream

FISH OF THE DAY

lemon sauté potatoes, broccoli and toasted almonds, butternut squash velouté

DESSERTS

CHILLED CHOCOLATE PUDDING

peanut butter mousse, banana ice cream, caramel sauce

SELECTION OF BRITISH CHEESES (£3.00 supp.)

*quince jelly, crackers**

LEMON CURD

crisp meringue, yoghurt sorbet

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