

The background of the entire page is a decorative pattern of teal-colored branches with leaves and small circular berries, resembling a laurel wreath. The pattern is symmetrical and frames the central text.

*menus*

*november & december  
2019*

*lunch - dinner - tasting*

*bookings*  
*info@stones-restaurant.co.uk*  
*01629 56061*

**stones**  
RESTAURANT

## *lunch*

*Wednesday to Saturday 12-1.30pm  
Two Courses £25 Three Courses £29.50*

### **STARTERS**

**HAM HOCK CROQUETTE**  
*blue cheese mouse, cumberland gel*

**PARSNIP SOUP** v  
*goats cheese bon bon, caramelised garlic*

**SESAME COATED COD GOUJON**  
*roast beetroot, squash purée*

**FENNEL RISOTTO WITH RICOTTA** v  
*dried chilli*

### **MAINS**

**BRAISED BLADE OF DERBYSHIRE BEEF**  
*winter vegetable ratatouille, glazed shallot, thyme jus*

**SLOW COOKED DUCK LEG**  
*gratin potatoes, braised red cabbage, blackberry jus*

**ROAST BELLY OF PORK**  
*sausage stuffed apple, onion purée, chestnuts*

**FILLET OF SEABASS**  
*roasted garlic and white bean ragout, jerusalem artichoke purée, red wine*

### **DESSERTS**

**SELECTION OF BRITISH CHEESES** (£3.00 supp.)  
*quince jelly, dehydrated malt loaf*

**WHITE CHOCOLATE CRÈME BRÛLÉE**  
*lemon ice cream, pistachio biscuit*

**PEAR AND ALMOND TART**  
*clotted cream*

**CHOCOLATE AND PECAN PAVE**  
*salted caramel ice cream*

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

A decorative border of teal leaves and berries surrounds the menu. The leaves are stylized with pointed tips, and the berries are solid dark teal circles.

*christmas specials*

**STARTER**

CHICKEN LIVER PARFAIT  
*brioche, pickled plum purée*

**MAIN**

TURKEY ROULADE  
*sprouts and pancetta, fondant potato,  
pigs in blankets, cranberry jus*

**DESSERT**

CHRISTMAS PUDDING  
*brandy anglaise, vanilla ice cream*

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

A decorative border of teal leaves and berries surrounds the menu. The leaves are stylized and elongated, while the berries are small, solid circles. The border is consistent on all four sides of the page.

## *dinner*

*Tuesday until Saturday 6.30-8.30pm  
Two Courses £36 Three Courses £40*

### **STARTERS**

**ROAST TOULOUSE SAUSAGE**  
*white onion and thyme risotto,  
glazed mozzarella*

**CELERIAC AND WATERCRESS SOUP v**  
*apple, walnut, blue cheese*

**FILLET OF COD**  
*winter vegetable ratatouille,  
lemon beurre blanc*

**SEARED SCALLOPS (€2.50 supp.)**  
*butternut squash purée,  
warm lentil and smoked bacon salad*

**HAM HOCK AND PISTACHIO ROULADE**  
*pickled shallot, apple,  
cider vinegar and mustard dressing*

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A decorative border of teal leaves and berries surrounds the central text area.

## dinner

*Tuesday until Saturday 6.30-8.30pm  
Two Courses £36 Three Courses £40*

### MAINS

#### BRAISED BLADE OF BEEF

*smoked mash, roasted carrots and celeriac,  
wild mushrooms*

#### DUO OF DUCK

*creamed cabbage, caramelised pear,  
chestnuts, balsamic and anise sauce*

#### ROASTED AUBERGINE 'COTTAGE PIE' v

*sun-blushed tomato, butternut squash purée,  
roasted beetroot*

#### MUSTARD GLAZED PORK FILLET

*pulled pork shoulder, apple, braised lentils,  
fine beans, herb aioli*

#### PANACHE OF SEAFOOD

*sauté potatoes with chorizo,  
cherry tomatoes and spinach, romesco sauce*

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

(v) vegetarian (ve) vegan \*gluten free

The page is framed by a decorative border of teal leaves and berries. The word "dinner" is centered at the top.

*dinner*

**DESSERTS**

SELECTION OF BRITISH CHEESES (£3.00 supp.)

*quince jelly, dehydrated malt loaf*

PASSION FRUIT PARFAIT

*chocolate mousse, orange beignet*

TOFFEE POPCORN PANNA COTTA

*salted caramel, glazed banana*

WARM TREACLE TART

*orange gel, raspberry syrup, clotted cream*

BLACK FOREST PAVE

*cherry syrup, iced double cream*

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

## tasting menu

*This menu is available Tuesday to Saturday evening  
and must be taken by the entire table.  
Eight Courses £52.50pp Optional Wine Flight £28.50pp*

### ROAST TOULOUSE SAUSAGE

*white onion and thyme risotto, glazed mozzarella*  
Mill Creek Unoaked Chardonnay | Australia

### HAM HOCK AND PISTACHIO ROULADE

*picked shallot, apple, cider vinegar and mustard dressing*  
Liberator Francophile Chenin Blanc | S. Africa

### SEARED SCALLOPS

*butternut squash purée, warm lentil and smoked bacon salad*  
Taringi Sauvignon Blanc | New Zealand

### DUO OF DUCK

*creamed cabbage, caramelised pear, chestnuts, balsamic and anise sauce*  
The Crossings, Pinot Noir | New Zealand

### BRAISED BLADE OF BEEF

*smoked mash, roasted carrots and celeriac, wild mushrooms*  
Yalumba Organic Shiraz | Australia

### COURSE 6

### TOFFEE POPCORN PANNA COTTA

*salted caramel, glazed banana*  
Vouvray Comte De Boissiere | France

### PASSION FRUIT PARFAIT

*chocolate mousse, orange beignet*  
Heaven on Earth | South Africa

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*vegetarian*

**STARTERS**

PARSNIP SOUP

*goats cheese bon bon, caramelised garlic*

CELERIAC AND WATERCRESS SOUP

*apple, walnut, blue cheese*

**STARTER OR MAIN**

FENNEL RISOTTO WITH RICOTTA

*dried chilli*

**MAINS**

ROASTED AUBERGINE 'COTTAGE PIE'

*sun-blushed tomato, butternut squash purée,  
roasted beetroot*

SWEET POTATO, MUSHROOM AND SPINACH ROULADE

*sprouts, fondant potato, cranberry jus*

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## *vegetarian tasting menu*

*This menu is available Tuesday to Saturday evening  
and must be taken by the entire table.  
Eight Courses £52.50pp Optional Wine Flight £28.50pp*

### CELERIAC AND WATERCRESS SOUP

*apple, walnut, blue cheese*

Mill Creek Unoaked Chardonnay | Australia

### FENNEL RISOTTO WITH RICOTTA

*dried chilli*

Liberator Francophile Chenin Blanc | S. Africa

### BUTTERNUT SQUASH AND WARM LENTIL SALAD

*feta*

Taringi Sauvignon Blanc | New Zealand

### ROASTED AUBERGINE 'COTTAGE PIE'

*sun-blushed tomato, butternut squash purée, roasted beetroot*

The Crossings, Pinot Noir | New Zealand

### SWEET POTATO, MUSHROOM AND SPINACH ROULADE

*sprouts, fondant potato, cranberry jus*

Yalumba Organic Shiraz | Australia

### COURSE 6

#### WARM TREACLE TART

*orange gel, raspberry syrup, clotted cream*

Vouvray Comte De Boissiere | France

#### PASSION FRUIT PARFAIT

*chocolate mousse, orange beignet*

Heaven on Earth | South Africa

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

## *gluten free lunch*

*Wednesday to Saturday 12-1.30pm  
Two Courses £25 Three Courses £29.50*

### **STARTERS**

**PARSNIP SOUP**  
*caramelised garlic*

**FENNEL RISOTTO WITH RICOTTA**  
*dried chilli*

### **MAINS**

**BRAISED BLADE OF DERBYSHIRE BEEF**  
*winter vegetable ratatouille, glazed shallot, thyme jus*

**SLOW COOKED DUCK LEG**  
*gratin potatoes, braised red cabbage, blackberry jus*

**ROAST BELLY OF PORK**  
*sausage stuffed apple, onion purée, chestnuts*

**FILLET OF SEABASS**  
*roasted garlic and white bean ragout, jerusalem artichoke purée, red wine*

### **DESSERTS**

**SELECTION OF BRITISH CHEESES (£3.00 supp.)**  
*quince jelly, gluten free crackers*

**WHITE CHOCOLATE CRÈME BRÛLÉE**  
*lemon ice cream, pistachio biscuit*

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

## *gluten free dinner*

*Wednesday to Saturday 12-1.30pm  
Two Courses £25 Three Courses £29.50*

### **STARTERS**

#### **CELERIAC AND WATERCRESS SOUP**

*apple, walnut, blue cheese*

#### **FILLET OF COD**

*winter vegetable ratatouille, lemon beurre blanc*

#### **SEARED SCALLOPS**

*butternut squash purée, warm lentil and smoked bacon salad*

#### **HAM HOCK AND PISTACHIO ROULADE**

*picked shallot, apple, cider vinegar and mustard dressing*

### **MAINS**

#### **BRAISED BLADE OF DERBYSHIRE BEEF**

*winter vegetable ratatouille, glazed shallot, thyme jus*

#### **SLOW COOKED DUCK LEG**

*gratin potatoes, braised red cabbage, blackberry jus*

#### **ROASTED AUBERGINE 'COTTAGE PIE'**

*sun-blushed tomato, butternut squash purée, roasted beetroot*

#### **MUSTARD GLAZED PORK FILLET**

*pulled pork shoulder, apple, braised lentils, fine beans, herb aioli*

#### **PANACHE OF SEAFOOD**

*sauté potatoes, cherry tomatoes and spinach, romesco sauce*

### **DESSERTS**

#### **SELECTION OF BRITISH CHEESES (£3.00 supp.)**

*quince jelly, gluten free crackers*

#### **PASSION FRUIT PARFAIT**

*chocolate mousse*

#### **TOFFEE POPCORN PANNA COTTA**

*salted caramel, glazed banana*

**stones**  
RESTAURANT

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