

DINNER

Autumn 2020

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

STARTERS

Seared Scallops (£2.50 supp.)

pickled cucumber, lime mayonnaise, cucumber relish, leek oil

Blue Cheese Mousse v

fig jam, fig cracker, sherry vinegar reduction, poppy seed purée

Venison Carpaccio

celeriac purée, glazed beetroot, mustard seed dressing

Roasted Cod Cheeks

butterbean and chorizo cassoulet, parsley oil

Roasted Breast of Quail

onion risotto, truffle, white asparagus, cep powder

MAINS

Breast of Gressingham Duck

red cabbage purée, smoked roasted carrot, hazelnuts, pommes anna

Butternut Squash Terrine v

apple and date purée, Roquefort croquettes, candied walnut, purple sprouting broccoli

Fish of the Day

seafood chowder, broccoli and lemon purée, chive oil, caramelised potatoes

Roasted Breast of Free Range Chicken

truffled mushroom pie, confit savoy cabbage, madeira jus

Fillet of Beef (£4.00 supp.)

cep purée, celeriac fondant, crispy onions, roasted garlic and red wine sauce

DESSERTS

Black Forest Chocolate Fondant

iced double cream, cherry gel, white chocolate crumb

Muscovado Tart

roasted plum, yoghurt sorbet, cinnamon syrup

Selection of British Cheeses (£3.00 supp.)

quince jelly, dehydrated malt loaf

Pistachio and Olive Oil Cake

raspberry sorbet and compote, lemon syrup

Orange Blossom Curd

crisp puff pastry mille feuille, cocoa sorbet

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

