

GLUTEN FREE 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, sherry vinegar reduction, poppy seed purée

Venison Carpaccio

celeriac purée, glazed beetroot, mustard seed dressing

Roasted Cod Cheeks

butterbean 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, candied walnut, purple sprouting broccoli

Fish of the Day

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

Fillet of Beef (£4.00 supp.)

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

Roasted Breast of Free Range Chicken

confit Savoy cabbage, Madeira jus

DESSERTS

Selection of British Cheeses (£3.00 supp.)

quince jelly, gluten free crackers

Orange Blossom Curd

cocoa sorbet

Iced Chocolate Parfait

roasted banana, chocolate ice cream

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

