

LUNCH

Autumn 2020

Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Confit Chicken and Mushroom Terrine

onion purée

Goats Cheese Croquette **v**

charred Mediterranean vegetables, basil pesto

Pulled Pork Croquettes

barbecue gel, Asian slaw

Fennel and Smoked Salmon Risotto

chive and lemon

MAINS

Rump of Beef

horseradish mash, carrot textures, madeira jus

Roasted Fillet of Cod

cavalo nero, rosti potato, spiced aubergine purée, confit pepper

Breast of Free Range Chicken

creamed potato, creamed leeks, stilton sauce

Slow Cooked Lamb Neck Fillet

pea purée, tomato and feta, sherry vinegar

DESSERTS

Blueberry, Lemon and Cinnamon Roulade

white chocolate mousse, meringue

Selection of British Cheeses (£3.00 supp.)

quince jelly, dehydrated malt loaf

Caramelised Pecan and Toffee Tart

roasted banana, chocolate ice cream

Chocolate and Pistachio Pave

brandy snap tuille, cocoa nib ice cream

Please note the restaurant closes at 3.30pm to allow us time to prepare for our evening service, thank you.

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

