

GLUTEN FREE 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

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

Iced Chocolate Parfait

roasted banana, chocolate ice cream

Selection of British Cheeses (£3.00 supp.)

quince jelly, gluten free crackers

Orange Blossom Curd

cocoa sorbet

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

