

LUNCH

Winter 20/21

Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Spiced Cauliflower Risotto v

Parmesan cracker, truffle oil

Confit Lamb Shoulder Croquette

Romesco, anchovy mayonnaise

Warm Salad of Black Pudding

red cabbage and apple, cider vinegar dressing

Fillet of Cod

seaweed cracker, basil hollandaise, pickled cucumber

MAINS

Braised Blade of Derbyshire Beef

creamed potato, roasted carrot, smoked bacon and baby onion sauce

Parma Ham wrapped Salmon Fillet

sauté potatoes, rainbow chard, samphire, romesco

Stuffed Pork Belly

apricot jam, cabbage and bacon, cauliflower cheese croquette, grain mustard sauce

Breast of Guinea Fowl

confit leg sausage roll, sweet potato, kale, wild mushroom and Madeira sauce

DESSERTS

Roasted Plum Tart

cinnamon shortbread, vanilla ice cream

Selection of British Cheeses (£3.00 supp.)

quince jelly, dehydrated malt loaf

Trio of Chocolate

salted caramel ice cream

Banoffee Cheesecake

caramel sauce, roasted banana ice cream

Add a cheese course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Singleton's Lancashire,
Little Derby, Owd Timer, Capricorn's Goat*

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



VEGETARIAN LUNCH

Winter 20/21

Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Warm Salad of New Potatoes

leeks, wild mushroom and Jerusalem artichoke, mustard beurre blanc

STARTER OR MAIN

Spiced Cauliflower Risotto

'parmesan' crisp, truffle oil

Roasted Pumpkin Risotto

wild mushroom puree, feta croquette, leek oil

MAIN

Roasted Turnip Fondant

cep purée, leek fondue, smoked mashed potato, chive oil

Cauliflower Cheese Croquette

roasted onion, pumpkin, rainbow chard, leek oil

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LUNCH

Winter 20/21

Two Courses £25 Three Courses £29.50

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stones
RESTAURANT

DESSERTS

Roasted Plum Tart

cinnamon shortbread, vanilla ice cream

Suggested Wine *Heaven On Earth Muscat, 125ml £8.00*

Selection of British Cheeses (£3.00 supp.)

quince jelly, dehydrated malt loaf

Suggested Wine *Lyngrove Pinotage, 125ml £5.40*

Trio of Chocolate

salted caramel ice cream

Suggested Wine *Graham's 20yr Tawny Port, 50ml £5.10*

Banoffee Cheesecake

caramel sauce, roasted banana ice cream

Suggested Wine *Comte de Boissiere, Vouvray, 125ml £5.40*

Add a cheese course to share (£8.50)

Smoked Brie, Yorkshire Blue, Singleton's Lancashire,

Little Derby, Owd Timer, Capricorn's Goat

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GLUTEN FREE LUNCH

Winter 20/21

Two Courses £25 Three Courses £29.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Spiced Cauliflower Risotto v

Parmesan cracker, truffle oil

Fillet of Cod

seaweed cracker, basil hollandaise, pickled cucumber

MAINS

Braised Blade of Derbyshire Beef

creamed potato, roasted carrot, smoked bacon and baby onion sauce

Parma Ham wrapped Salmon Fillet

sauté potatoes, rainbow chard, samphire, romesco

Stuffed Pork Belly

apricot jam, cabbage and bacon, grain mustard sauce

Breast of Guinea Fowl

sweet potato, kale, wild mushroom and Madeira sauce

DESSERTS

Selection of British Cheeses (£3.00 supp.)

quince jelly, gluten free crackers

Trio of Chocolate

salted caramel ice cream

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DINNER

Winter 20/21 - Two Courses £36 Three Courses £40
Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

STARTERS

Seared Scallops (£3.00 supp.)

crab, saffron and dill arancini, creamed leeks, roasted chorizo

Chicken, Pancetta and Wild Mushroom Roulade

chicken liver mousse, raisin purée, brioche

Roasted Pumpkin Risotto v

wild mushroom purée, feta croquette, leek oil

Warm Smoked Eel

smoked bacon, spring onion, new potatoes, mustard beurre blanc

Roasted Partridge Breast

burnt apple purée, squash, pearl barley, glazed onions

MAINS

Loin of Venison

*braised red cabbage, piccolo parsnips, pommes anna,
Jerusalem artichoke purée, pickled blackberry compote*

Braised Blade of Derbyshire Beef

pumpkin, roasted onion, Boulangère potatoes, blue cheese, sherry vinegar

Duo of Pork

*apple purée, rosti potatoes, sprouting broccoli,
rainbow chard, salt baked swede, mustard sauce*

Roasted Fillet Of Halibut

charred courgette, black olive, parmentier potatoes, basil emulsion, tomato dressing

Roasted Turnip Fondant v

cep purée, leek fondue, smoked mashed potato, chive oil

DESSERTS

Chocolate Parfait

white chocolate crumb, mascarpone and amaretto mousse, coffee ice cream

Warm Lemon and Poppy Seed Cake

vanilla cream cheese frosting, candied hazelnuts, lemon curd ice cream

Selection of British Cheeses (£3.00 supp.)

quince jelly, dehydrated malt loaf

Praline Mousse

textures of chocolate, whiskey gel, cocoa sorbet

Spiced Bread and Butter Pudding

mulled winter fruits, confit orange, cinnamon ice cream

Add a cheese course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Singleton's Lancashire,
Little Derby, Owd Timer, Capricorn's Goat*

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requirement, please let us know. v vegetarian



DINNER

Winter 20/21

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

STARTERS

Searred Scallops (£3.00 supp.)
*crab, saffron and dill arancini,
creamed leeks, roasted chorizo*

Chicken, Pancetta and Wild Mushroom Roulade
*chicken liver mousse,
raisin purée, brioche*

Roasted Pumpkin Risotto v
*wild mushroom purée,
feta croquette, leek oil*

Warm Smoked Eel
*smoked bacon, spring onion,
new potatoes, mustard beurre blanc*

Roasted Partridge Breast
*burnt apple purée, squash,
pearl barley, glazed onions*

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requirement, please let us know. v vegetarian



DINNER

Winter 20/21

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

MAINS

Loin of Venison

*braised red cabbage, piccolo parsnips, pommes anna,
Jerusalem artichoke purée, pickled blackberry compote*

Braised Blade of Derbyshire Beef

*pumpkin, roasted onion, Boulangère potatoes,
blue cheese, sherry vinegar*

Duo of Pork

*apple purée, rosti potatoes, sprouting broccoli,
rainbow chard, salt baked swede, mustard sauce*

Roasted Fillet Of Halibut

*charred courgette, black olive, parmentier potatoes,
basil emulsion, tomato dressing*

Roasted Turnip Fondant v

*cep purée, leek fondue,
smoked mashed potato, chive oil*

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DINNER

Winter 20/21

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

DESSERTS

Chocolate Parfait

white chocolate crumb, mascarpone and amaretto mousse, coffee ice cream

Suggested Wine *Graham's 20yr Tawny Port, 50ml £5.10*

Warm Lemon and Poppy Seed Cake

vanilla cream cheese frosting, candied hazelnuts, lemon curd ice cream

Suggested Wine *Taringi Sauvignon Blanc, 125ml £6.30*

Selection of British Cheeses (£3.00 supp.)

quince jelly, dehydrated malt loaf

Suggested Wine *Lyngrove Pinotage, 125ml £5.40*

Praline Mousse

textures of chocolate, whiskey gel, cocoa sorbet

Suggested Wine *Elysian black muscat 125ml £6.50*

Spiced Bread and Butter Pudding

mulled winter fruits, confit orange, cinnamon ice cream

Suggested Wine *Comte de Boissiere, Vouvray, 125ml £5.40*

Add a cheese course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Singleton's Lancashire,
Little Derby, Owd Timer, Capricorn's Goat*

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VEGETARIAN DINNER

Winter 20/21

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

STARTERS

Warm Salad of New Potatoes

leeks, wild mushroom and Jerusalem artichoke, mustard beurre blanc

STARTER OR MAIN

Spiced Cauliflower Risotto

'parmesan' crisp, truffle oil

Roasted Pumpkin Risotto

wild mushroom puree, feta croquette, leek oil

MAIN

Roasted Turnip Fondant

cep purée, leek fondue, smoked mashed potato, chive oil

Cauliflower Cheese Croquette

roasted onion, pumpkin, rainbow chard, leek oil

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GLUTEN FREE DINNER

Winter 20/21

Two Courses £36 Three Courses £40

Tuesday until Saturday 6.30-8.30pm

stones
RESTAURANT

STARTERS

Searred Scallops (£3.00 supp.)

creamed leeks

Chicken, Pancetta and Wild Mushroom Roulade

chicken liver mousse, raisin purée, gluten free bread

Roasted Pumpkin Risotto v

wild mushroom purée, feta, leek oil

Warm Smoked Eel

smoked bacon, spring onion, new potatoes, mustard beurre blanc

Roasted Partridge Breast

burnt apple purée, squash, glazed onions

MAINS

Loin of Venison

braised red cabbage, piccolo parsnips, pommes anna, Jerusalem artichoke purée, pickled blackberry compote

Braised Blade of Derbyshire Beef

pumpkin, roasted onion, Boulangère potatoes, blue cheese, sherry vinegar

Duo of Pork

apple purée, rosti potatoes, sprouting broccoli, rainbow chard, salt baked swede, mustard sauce

Roasted Fillet Of Halibut

charred courgette, black olive, parmentier potatoes, basil emulsion, tomato dressing

Roasted Turnip Fondant v

cep purée, leek fondue, smoked mashed potato, chive oil

DESSERTS

Chocolate Parfait

mascarpone and amaretto mousse, coffee ice cream

Selection of British Cheeses (£3.00 supp.)

quince jelly, gluten free crackers

Praline Mousse

textures of chocolate, whiskey gel, cocoa sorbet

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



TASTING MENU / 8

Winter 20/21

Our Tasting Menu offers eight wonderful courses marrying house style to the season's best ingredients.

This menu is available Tuesday to Saturday evening and must be taken by the entire table.

Eight Courses £52.50pp Wine Flight £28.50pp

stones
RESTAURANT

Warm Smoked Eel

smoked bacon, spring onion, new potatoes, mustard beurre blanc

Sancerre Le Haut Mesnil | France

bright lemon and gooseberry

Chicken, Pancetta and Wild Mushroom Roulade

chicken liver mousse, raisin purée, brioche

Halfpenny Green Tom Hill Dry White | England

floral flavours, citrus finish

Seared Scallops

crab, saffron and dill arancini, creamed leeks, roasted chorizo

Chablis 1Er Cru "Vau Ligneau" | France

dry and steely

Roasted Fillet Of Halibut

charred courgette, black olive, parmentier potatoes, basil emulsion, tomato dressing

Pinot Grigio Corte Viola | Italy

green apples on the nose, stone fruit on the palate

Loin of Venison

braised red cabbage, piccolo parsnips, pommes anna, Jerusalem artichoke purée, pickled blackberry compote

Yalumba Organic Shiraz | Australia

spiced plums & peppercorns. violets & cherries

Course 6

Warm Lemon and Poppy Seed Cake

vanilla cream cheese frosting, candied hazelnuts, lemon curd ice cream

Taringi Sauvignon | New Zealand

fresh & tingly with soft gooseberry

Praline Mousse

textures of chocolate, whiskey gel, cocoa sorbet

Elysium Black Muscat | California

rose-like aroma, velvety fruit palate.

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VEGETARIAN TASTING MENU / 8

Winter 20/21

Our Tasting Menu offers eight wonderful courses marrying house style to the season's best ingredients.

This menu is available Tuesday to Saturday evening and must be taken by the entire table.

Eight Courses £52.50pp Wine Flight £28.50pp

stones
RESTAURANT

Warm Salad of New Potatoes

leeks, wild mushroom and Jerusalem artichoke, mustard beurre blanc

Sancerre Le Haut Mesnil | France

bright lemon and gooseberry

Roasted Pumpkin Risotto

wild mushroom purée, feta croquette, leek oil

Halfpenny Green Tom Hill Dry White | England

floral flavours, citrus finish

Cauliflower Cheese Croquette

roasted onion, pumpkin, rainbow chard, leek oil

Chablis 1Er Cru "Vau Ligneau" | France

dry and steely

Charred Courgette

black olive, parmentier potatoes, basil emulsion, tomato dressing

Pinot Grigio Corte Viola | Italy

green apples on the nose, stone fruit on the palate

Roasted Turnip Fondant

cep purée, leek fondue, smoked mashed potato, chive oil

Yalumba Organic Shiraz | Australia

spiced plums & peppercorns. violets & cherries

Course 6

Warm Lemon and Poppy Seed Cake

vanilla cream cheese frosting, candied hazelnuts, lemon curd ice cream

Taringi Sauvignon | New Zealand

fresh & tingly with soft gooseberry

Chocolate Parfait

white chocolate crumb, coffee ice cream

Elysium Black Muscat | California

rose-like aroma, velvety fruit palate

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



TASTING MENU / 6

Winter 20/21

Our Tasting Menu marries Stones' house style to the season's best ingredients. This menu is available Tuesday to Saturday evening and must be taken by the entire table.

stones
RESTAURANT

Six Courses £43.50pp Wine Flight £21.50pp

Chicken, Pancetta and Wild Mushroom Roulade

chicken liver mousse, raisin purée, brioche

Halfpenny Green Tom Hill Dry White | England

floral flavours, citrus finish

Seared Scallops

crab, saffron and dill arancini, creamed leeks, roasted chorizo

Chablis 1Er Cru "Vau Ligneau" | France

dry and steely

Roasted Fillet Of Halibut

charred courgette, black olive, parmentier potatoes, basil emulsion, tomato dressing

Pinot Grigio Corte Viola | Italy

green apples on the nose, stone fruit on the palate

Loin of Venison

*braised red cabbage, piccolo parsnips, pommes anna,
Jerusalem artichoke purée, pickled blackberry compote*

Yalumba Organic Shiraz | Australia

spiced plums & peppercorns. violets & cherries

Course 5

Praline Mousse

textures of chocolate, whiskey gel, cocoa sorbet

Elysium Black Muscat | California

rose-like aroma, velvety fruit palate.

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VEGETARIAN TASTING MENU / 6

Winter 20/21

Our Tasting Menu marries Stones' house style to the season's best ingredients. This menu is available Tuesday to Saturday evening and must be taken by the entire table.

stones
RESTAURANT

Six Courses £43.50pp Wine Flight £21.50pp

Roasted Pumpkin Risotto

wild mushroom purée, feta croquette, leek oil

Halfpenny Green Tom Hill Dry White | England

floral flavours, citrus finish

Cauliflower Cheese Croquette

roasted onion, pumpkin, rainbow chard, leek oil

Chablis 1Er Cru "Vau Ligneau" | France

dry and steely

Charred Courgette

black olive, parmentier potatoes, basil emulsion, tomato dressing

Pinot Grigio Corte Viola | Italy

green apples on the nose, stone fruit on the palate

Roasted Turnip Fondant

cep purée, leek fondue, smoked mash potato, chive oil

Yalumba Organic Shiraz | Australia

spiced plums & peppercorns. violets & cherries

Course 6

Chocolate Parfait

white chocolate crumb, coffee ice cream

Elysium Black Muscat | California

rose-like aroma, velvety fruit palate

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

