

Served Lunch & Dinner

DECEMBER MENU

Two Courses £30 Three Courses £36

STARTERS

Confit Lamb Shoulder Croquette

Romesco, anchovy mayonnaise

Warm Salad of Black Pudding

red cabbage and apple, cider vinegar dressing

Seared Scallops (£3.00 supp.) gfo

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

Roasted Pumpkin Risotto v gfo

wild mushroom purée, feta croquette, leek oil

Chicken Liver Parfait gfo

brioche, pickled plum purée

MAINS

Braised Blade of Derbyshire Beef gf

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

Duo of Pork gf

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

Fish of the Day gf

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

Roasted Turnip Fondant v gf

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

Turkey Roulade

sprouts and pancetta, fondant potato, pigs in blankets, cranberry jus

DESSERTS

Chocolate Parfait gfo

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

Selection of British Cheeses (£3.00 supp.) gfo

quince jelly, dehydrated malt loaf

Spiced Bread and Butter Pudding

mulled winter fruits, confit orange, cinnamon ice cream

Christmas Pudding gfo

brandy anglaise, vanilla ice cream

Banoffee Cheesecake

caramel sauce, roasted banana ice cream

Additional Vegetarian Options available by request.

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

v vegetarian gf gluten free gfo gluten free option

stones
RESTAURANT