

# SPRING MENU '21

Two Courses £36 Three Courses £40

Tuesday 6-8.30pm

Wednesday until Saturday 12-1.30pm and 6-8.30pm

**stones**  
RESTAURANT

## STARTERS

### Duo of Blue Cheese

*Poached grapes, herb salad, sherry vinegar, walnut (v)*

### Guinea Fowl and Chicken Terrine

*Chicken liver mousse, mushroom ketchup, brioche*

### Warm Smoked Eel

*Potato pave, beetroot, horseradish*

### Slow Cooked Pig Cheek

*Homemade black pudding, apple purée, pickled red cabbage, cider vinegar dressing*

### Seared Scallops (£2.50 supp.)

*Artichoke purée, pear, hazelnuts, truffle beurre blanc*

## MAINS

### Duo of Pork

*Rosti potato, stem broccoli, salt baked swede, grain mustard sauce*

### Roasted Fillet of Halibut

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

### Breast of Gressingham Duck

*Confit leg bon bon, pomme paolo, pea, pak choi and feta*

### Trio of Beetroot

*Leek fondue, mushroom purée, broad beans, sorrel veloute (v)*

### Fillet of Beef (£4 supp.)

*Turnip fondant, onion purée, smoked mash, asparagus, sherry vinegar*

## DESSERTS

### Strawberry Parfait

*White chocolate mousse, basil gel, chocolate crumb, elderflower syrup*

### Selection of British Cheeses (£3 supp.)

*Quince jelly, dehydrated malt loaf*

### Chocolate Pave

*Mascarpone and amaretto mousse, coffee ice cream, caramelised white chocolate*

### Raspberry and Lemon Curd Torte

*Meringue, raspberry sorbet, lemon and poppyseed syrup*

### Warm Cherry and Almond Tart

*Vanilla ice cream, Kirsch mousse, cinnamon syrup*

### Add a cheese course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Singleton's Lancashire,*

*Little Derby, Owd Timer, Capricorn's Goat*

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



## SPRING TASTING MENU '21

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

Tuesday to Saturday evening. Must be taken by entire table.

Eight Courses £52.50pp Wine Flight £28.50pp

**stones**  
RESTAURANT

### Duo of Blue Cheese

*Poached grapes, herb salad, sherry vinegar, walnut*

#### Gavi Di Gavi Toledana | Italy

*The Cortese grape produces a delicate wine, juicy honey like core and apple-like freshness.*

### Guinea Fowl and Chicken Terrine

*Chicken liver mousse, mushroom ketchup, brioche*

#### Sancerre Le Haut Mesnil | France

*Bright, clean with lemon and gooseberry bouquet. Full body, rich fruit and lovely aftertaste.*

### Seared Scallops

*Artichoke purée, pear, hazelnuts, truffle beurre blanc*

#### Liberator Francophile Chenin Blanc | S. Africa

*Good minerality and a creamy palate of yellow apple and ripe apricot. Perfect.*

### Roasted Fillet of Halibut

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

#### Taringi Sauvignon Blanc | New Zealand

*Fresh & tingly with soft gooseberry flavours. Lovely crisp dry aftertaste.*

### Duo of Pork

*Rosti potato, stem broccoli, salt baked swede, grain mustard sauce*

#### The Crossings, Pinot Noir | New Zealand

*Supple and intense. Delicate red berry aroma with dark cherry notes. Rich, persistent.*

## Course 6

### Strawberry Parfait

*White chocolate mousse, basil gel, chocolate crumb, elderflower syrup*

#### Vouvray Comte De Boissiere (Med.) | France

*A classy medium dry wine from the Loire Valley, delicate with subtle fruit flavours.*

### Chocolate Pave

*Mascarpone and amaretto mousse, coffee ice cream, caramelised white chocolate*

#### Heaven on Earth | South Africa

*Muscat grapes dried on straw before vinification. Freshness with natural acidity and sweetness.*

### Add a cheese course to share (£8.50)

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

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

