

# SPRING GLUTEN FREE LUNCH MENU '21

Two Courses £25 Three Courses £29.50

Wednesday until Saturday

12-1.30pm

**stones**  
RESTAURANT

## STARTERS

Butternut Squash Velouté

*Feta, pickled carrot, chilli oil (v)*

Smoked Salmon and Sorrel Risotto

*Lemon oil*

## MAINS

Rump of Beef

*Fondant potato, roast and pickled beetroot, baby spinach, Bordelaise sauce*

Fillet of Hake

*Crushed potatoes, pea purée, pickled cucumber, chive and caper veloute*

## DESSERTS

Milk Chocolate Crème Brûlée

*Blood orange gel, Tonka bean ice cream*

Strawberry and Elderflower Parfait

*Lemon curd, meringue*

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



# SPRING GLUTEN FREE 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*

Warm Smoked Eel

*Potato pave, beetroot, horseradish*

Slow Cooked Pig Cheek

*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

*Pomme paolo, pea, pak choi and feta*

Trio of Beetroot

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

Fillet of Beef

*Turnip fondant, onion purée, smoked mash, asparagus, sherry vinegar £4 supp*

## DESSERTS

Strawberry Parfait

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

Selection of British Cheeses (£3 supp.)

*Quince jelly, gluten free crackers*

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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