

SPRING 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 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 paulo, 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

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