

# SUMMER MENU

Two Courses £36 Three Courses £40

Tuesday 6-8.30pm

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

**stones**  
RESTAURANT

## STARTERS

Country Pork Terrine

*sourdough, brown sauce, dill pickle, cheddar mousse*

Tuna Tartare

*cured egg yolk, pickled mooli, sesame, chilli, apple*

Scorched Watermelon *v*

*aerated feta, pomegranate, pistachio, balsamic, herb salad*

Pan-Seared Scallops (£2.50 supp.)

*pea and shrimp velouté, caper, squid ink, dill*

Slow-Cooked Lamb Shoulder

*aubergine, smoked gem lettuce, anchovy mayonnaise, pickled shallot*

## MAINS

Breast of Free Range Chicken

*slow cooked leg, pomme duchesse, crispy brassicas, chicken sauce*

Breast of Gressingham Duck

*pea, pomme paulo, apricot, dukka, broad beans*

Pan-Seared Fillet of Cod

*seafood pakora, rainbow chard, curried butter sauce*

Roasted Rump of Lamb

*hasselback potato, burnt onion, beetroot, goats curd*

Smoked New Potato Terrine *v*

*textures of onion, pea tartar dressing, sherry vinegar, watercress*

## DESSERTS

Vanilla Custard Tartlet

*blueberry, goats curd, elderflower jelly*

Caramelized White Chocolate and Miso Pave

*whipped yoghurt, white chocolate crumb*

Selection of British Cheeses (£3 supp)

*quince jelly, dehydrated malt loaf*

Textures of Strawberry

*vanilla mousse, meringue, olive oil sponge, basil*

Summer Berry Mille-Feuille

*lemon mascarpone, honey and almond granola*

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



# SUMMER TASTING MENU

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 (optional) Wine Flight £28.50pp

**stones**  
RESTAURANT

## Scorched Watermelon

*aerated feta, pomegranate, pistachio, balsamic, herb salad*

## Halfpenny Green Sparkling I England

*Nose of apricot, ripe peach, honey, vanilla. Refreshing ripe stone fruit, brioche and ripe apple.*

## Tuna Tartare

*cured egg yolk, pickled mooli, sesame, chilli, apple*

## Grüner Veltliner Allram Strass I Austria

*Clean, modern. Showing superb balance and real varietal character, intensity and finesse.*

## Pan-Seared Scallops

*pea and shrimp velouté, caper, squid ink, dill*

## Berri Estate Unoaked Chardonnay I Australia

*Fresh, lemony and crisp with a ripe acidity, a classic Chardonnay.*

## Country Pork Terrine

*sourdough, brown sauce, dill pickle, cheddar mousse*

## Chablis 1Er Cru "Vau Ligneau" I France

*A french classic, dry and steely with all that is expected from a top estate.*

## Breast of Gressingham Duck

*pea, pomme paulo, apricot, dukka, broad beans*

## Baglio Gibellina U Passimientto I Italy

*Bright intense red fruit on the nose. The palate is warmed by smooth and elegant tannins.*

## Course 6

## Textures of Strawberry

*vanilla mousse, meringue, olive oil sponge, basil*

## Elysium Black Muscat California I USA

*Virtually black, with a rose-like aroma. Intense on the palate, full of rich velvety fruit.*

## Caramelized White Chocolate and Miso Pave

*whipped yoghurt, white chocolate crumb*

## White Knight Viognier I United States

*Rich, creamy. Aromas of apple, nectarine, honeysuckle. A palate of tropical fruit and peach.*

## 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.

