

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.

