

SUMMER LUNCH MENU '21

Two Courses £25 Three Courses £29.50

Wednesday until Saturday

12-1.30pm

stones
RESTAURANT

STARTERS

Roasted Tomato Consommé *v*

heritage tomato, basil, sourdough cracker, aged balsamic

Beetroot Risotto *v*

goats' cheese, cured egg yolk

MAINS

Pan-Fried Fillet of Sea Bream

crushed new potatoes, warm tartare sauce, seaweed cracker, lemon

Roasted Rump Steak

triple cooked chips, truffled butter, onion rings, red wine sauce

DESSERTS

Yoghurt Parfait

lime curd, meringue, toasted fennel seed

Vanilla Crème Brulée

blueberry, lemon verbena, honey ice cream

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



SUMMER 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

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

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