

# 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*

If you have a specific allergy or dietary requirement, please let us know. *v* vegetarian

