

AUTUMN MENU '21

Two Courses £39.50 Three Courses £43.50

Tuesday 6-8.30pm

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

stones
RESTAURANT

STARTERS

Venison Tartare

crisp parmesan, cured egg yolk, walnut ketchup, blackberry vinegar

Butter Roasted Celeriac *v*

pecorino, mint, watercress, homemade crumpet

Crab Tartlet

courgette, lemon verbena, crab bisque emulsion, crisp sourdough

Seared Scallops (£2.50 supp.)

nori, warm potted shrimp, coriander, lemongrass and chilli broth

Homemade Black Pudding

pig liver parfait, pumpkin, pistachio, apple

MAINS

Slow-Cooked Short Rib of Beef

creamed mash, English peas, burnt onion, watercress, smoked bone marrow sauce

Rump of Lamb

slow cooked shoulder and potato terrine, beetroot, heritage carrot, basil emulsion

Hoisin Glazed Duck Breast

duck fat rosti potato, caramelized cauliflower, blackberry, pickled cucumber, hoisin jus

Fillet of Lemon Sole

hasselback potato, baby leeks, potted brown shrimp and seaweed sauce, tarragon, sea herbs

Textures of Broccoli *v*

wild mushroom arancini, blue cheese, tapioca, mushroom sauce

DESSERTS

Carrot Cake

beetroot, honey and walnut crumble, whipped goats curd

Chocolate Orange Pave

orange jelly, sweet tea ice cream

Selection of British Cheeses (£3 supp.)

quince jelly, dehydrated malt loaf

Honey Custard Tart

fig, whipped yoghurt, hazelnut, toffee

Choux Bun

salted caramel, pear, lime, peanut butter mousse

Add a Cheese Course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Coverdale,
Cornish Yarg, White stilton, Capricorn Goat's Cheese*

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



AUTUMN TASTING MENU '21

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 £55pp (optional) Wine Flight £31pp

stones
RESTAURANT

Butter Roasted Celeriac

pecorino, mint, watercress, homemade crumpet

La Girouette Sauvignon Blanc | France

Delivering the tang-tastic citrus fruit of the Loire and vibrancy of the Languedoc sun

Seared Scallops

nori, warm potted shrimp, coriander, lemongrass and chilli broth

Sancerre Jean-Paul Balland | France

Hints of citrus, scents of anise and mint and a lively palate of vine peach and pear

Fillet of Lemon Sole

hasselback potato, baby leeks, potted brown shrimp and seaweed sauce, tarragon, sea herbs

Taringi Sauvignon Blanc | New Zealand

Fresh and tingly with soft gooseberry flavours with a lovely crisp dry aftertaste

Venison Tartare

crisp parmesan, cured egg yolk, walnut ketchup, blackberry vinegar

The Crossings, Pinot Noir | New Zealand

Supple and intense, a delicate red berry aroma with dark cherry notes and a persistent finish

Slow-Cooked Short Rib of Beef

creamed mash, English peas, burnt onion, watercress, smoked bone marrow sauce

Yalumba Organic Shiraz | Australia

Aromas of spiced plums, peppercorns and fruit cake, violets and spice, wonderfully savoury

Course 6

Carrot Cake

beetroot, honey and walnut crumble, whipped goats curd

Halfpenny Ansons Vale | England

Aromas of pear, elderflower, lemon, notes of citrus and elderflower and a perfect floral finish

Chocolate Orange Pave

orange jelly, sweet tea ice cream

Grahams 20yr Tawny Port

Long, persistent spicy, raisined-fruit flavours that are very much to the fore

Add a Cheese Course to share (£8.50)

Smoked Brie, Yorkshire Blue, Coverdale, Cornish Yarg, White stilton, Capricorn Goat's Cheese

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

