

# AUTUMN GLUTEN FREE LUNCH MENU

Two Courses £28 Three Courses £32.50

Wednesday until Saturday

12-1.30pm

**stones**  
RESTAURANT

## STARTERS

Pumpkin and Wild Mushroom Risotto *v*  
*pumpkin seed, truffle, cured egg yolk*

Gruyere Royale *v*  
*roasted onion consommé, onion crumb, chive*

## MAINS

Slow-Cooked Pork Belly  
*smoked mash, spiced lentils, carrot, coriander*

Cornish Fish of the Day  
*crushed new potatoes, baby leeks, warm tartare sauce*

## DESSERTS

Vanilla Crème Brûlée  
*gingerbread, blackberry and brown butter ice cream*

Lemon Posset  
*caramelized white chocolate, sorrel ice cream, meringue*

**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 GLUTEN FREE MENU

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*

### Seared Scallops (£2.50 supp.)

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

## 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*

### Selection of British Cheeses (£3 supp.)

*quince jelly, gluten free crackers*

### 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

