

## WINTER 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

#### Duck Liver Ballotine

*pistachio olive oil cake, apricot jam, confit duck croquette*

#### Beef Tartare

*crisp parmesan, slow cooked egg yolk, pickled shallot, gherkin ketchup, burnt onion powder*

#### Lightly Poached Salmon

*lemon curd, brown butter almond, trout roe, horseradish, dill, buttermilk, spiced mead*

#### Seared Scallops (£2.50 supp)

*marmite butter, pickled apple, lovage, seaweed quaver, dashi*

#### Smoked Potato Pave v

*pickled walnut, Jerusalem Artichoke crisp and puree, truffle*

### MAINS

#### Roasted Venison Loin

*haunch ragu, baby parsnip, red cabbage, rosti potato, candied beetroot*

#### 24-Hour Pork Collar

*black pudding croquette, heritage carrot, pickled mustard seed, spiced lentils, coriander*

#### Rump of Lamb

*potato boulangère, baby leeks, burnt onion, onion soubise, haggis crumb*

#### Salt Baked Celeriac v

*black garlic, pearl barley, mushroom jus, sea aster*

#### Fillet of Cod

*smoked mash, caramelised cauliflower, sea beets, samphire grass, smoked eel velouté*

### DESSERTS

#### Orange Curd Tartlet

*toasted marshmallow, cinnamon meringue, candied orange peel, lemon verbena*

#### Coffee Cremeux

*caramelized milk crumb, iced coffee, milk crisp, salted caramel*

#### Chocolate Marquise

*yoghurt sorbet, balsamic, olive oil, honeycomb, white chocolate crumb*

#### Caramelized White Chocolate and Peanut Butter Cheesecake

*cranberry mousse, hazelnut*

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

*quince jelly, dehydrated malt loaf*

#### Add a Cheese Board to share (£8.50)

*Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble,*

*Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie*

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



# WINTER 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 £55pp (optional) Wine Flight £31pp

**stones**  
RESTAURANT

## Aerated Wild Mushroom

*feta and wasabi, pearl barley*

## Seared Scallops

*marmite butter, pickled apple, lovage, seaweed quaver, dashi*

## Lightly Poached Salmon

*lemon curd, brown butter almond, trout roe, horseradish, dill, buttermilk, spiced mead*

## Beef Tartare

*crisp parmesan, slow cooked egg yolk, pickled shallot, gherkin ketchup, burnt onion powder*

## Roasted Venison Loin

*haunch ragu, baby parsnip, red cabbage, rosti potato, candied beetroot*  
*or*

## Rump of Lamb

*potato boulangère, baby leeks, burnt onion, onion soubise, haggis crumb*

## Cheese Course

*honey brioche, black bomber, fig, truffle*

## Miso Fudge

*passion fruit gel, lemon verbena*

## Coffee Cremeux

*caramelized milk crumb, iced coffee, milk crisp, salted caramel*

## Add a Cheese Course to share (£8.50)

*Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble, Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie*

## White Knight Viognier | United States

*Rich and creamy. Aromas of apple, nectarine and honeysuckle, a palate of tropical fruit and peach.*

## Villa Wolf Pinot Gris | Germany

*On the palate it is full and rich. Gorgeous flavours, great balance of fruit and acidity.*

## Ancora Pinot Grigio | Italy

*Fresh, dry with stone fruit, citrus aromas. Crisp, delicate with honeyed fruit and lemony acidity.*

## Chablis 1Er Cru "Vau Ligneau" | France

*A french classic, dry and steely with all that is expected from a top estate.*

## Septima Malbec | Argentina

*Sweet fruits flavour – plums, blackberries. quince, soft tannins and a hint of vanilla.*

## Bodegas Voelos Rioja Reserva | Spain

*Tempranillo grapes aged for 24 month in French oak barrels to produce a fruity, smooth Rioja.*

## Berri Estate Unoaked Chardonnay | Aus.

*Fresh, lemony and crisp with a ripe acidity, a classic Chardonnay.*

## Heaven on Earth | S. Africa

*Muscat grapes dried on straw before vinification. Rooibos tea added for fresh acidity and sweetness.*

