

# WINTER LUNCH MENU

Two Courses £28 Three Courses £32.50

Wednesday until Saturday

12-1.30pm

**stones**  
RESTAURANT

## STARTERS

Turnip Soup v

*leek oil, onion textures*

Saffron Risotto v

*crisp parmesan, aerated wild mushroom, feta and wasabi*

## MAINS

Fish of the Day

*crispy parmentier potatoes, pea purée, caper and chive velouté*

Slow Braised Short Rib of Beef

*mash, watercress emulsion, beer pickled onions*

## DESSERTS

Vanilla Crème Brûlée

*parsnip ice cream, honey brioche*

Warm Apple Compote

*apple jelly, walnut crumble, crème anglaise*

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

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

Our Winter Lunch and Winter Menu are both available at lunchtimes. The menus can be ordered together. If choosing from the latter menu, upgrade supplements will be added to your bill. 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 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 purée, 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*

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