

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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