

LATE WINTER MENU

Two Courses £39.50 Three Courses £43.50

Tuesday 6-8.30pm, Wednesday until Saturday 12-1.30pm & 6-8.30pm

stones
RESTAURANT

STARTERS

Crispy Dauphinoise Potato v

aged parmesan, bread sauce, saffron aioli, fermented hispi cabbage

Pan-Seared Scallops (£2.50 supp.)

black garlic, heritage carrot, carrot broth, coriander, squid ink quaver

Seaweed Cured Salmon

soy, rice wine, iced quince, whipped buttermilk, calamansi, keta

Chicken Liver Parfait

walnut ketchup, black pudding, smoked brie, linseed cracker

Slow-cooked Collar of Pork

crispy ham hock, potato velouté, smoked eel, lovage, onion

MAINS

Roasted Satay Cauliflower v

soy pickled leek, herb tempura, smoked mash

Vadouvan Spiced Monkfish

pickled shimeji mushroom, romesco, smoked haddock arancini, sea vegetables

Roast Loin of Venison

kale, preserved lemon and date, sweet potato, beetroot, hazelnut, maple glazed parsnip

Sirloin Of Beef (£2.50 supp.)

slow cooked beef cheek, onion rings, salsify, chimichurri, ox tongue, potato terrine

Rump of Derbyshire Lamb

slow braised shoulder boulangère, crispy sweetbread, turnip, beer pickled onion, mint

DESSERTS

Warm Treacle Tart

yoghurt and rosemary sorbet, apple, lime

Malted Chocolate Brownie

white chocolate aero, beetroot sherbet, malt feuilletine

Hazelnut Brown Butter Cake

coffee, praline, caramelized milk crumb, honey and lemon mascarpone

Spiced Pear Parfait

crisp puff pastry, oat milk ice cream, miso fudge, sable crumble, lemon balm

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*

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



LATE 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

Crispy Dauphinoise Potato
aged parmesan, bread sauce, saffron aioli, fermented hispi cabbage

Pan-seared Scallops
black garlic, heritage carrot, carrot broth, coriander, squid ink quaver

Seaweed Cured Salmon
soy, rice wine, iced quince, whipped buttermilk, calamansi, keta

Slow-cooked Collar of Pork
crispy ham hock, potato velouté, smoked eel, lovage, onion

Roast Loin of Venison
kale, preserved lemon and date, sweet potato, beetroot, hazelnut, maple glazed parsnip

Beauvale Blue Cheese,
lemon thyme loaf, apricot jam

Frangelico Choc Ice
salted caramel, hazelnut

Malted Chocolate Brownie
white chocolate aero, beetroot sherbet, malt feuilletine

Add a Cheese Course to share (£8.50)
Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble, Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie

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Aus Reserve Chardonnay De Bortoli | Aus.
A fresh fruit-driven wine with subtle oak from De Bortoli, Riverina's award-winning family winery.

Cleef's Classic Collection Chenin Blanc | SA
A 'fruit salad' of tropical fruits on the palate. Rich texture, elegant minerality and a very long finish.

Sancerre Langlois Chateau de Fontaine-Audon | Fr.
The scent of grapefruit and passion fruit, a zesty burst of citrus fruit and flint with a lengthy finish.

Holmes Point Pinot Noir, Marlborough | NZ
A succulent Kiwi Pinot Noir with aromas of spice, dark Ghana chocolate and a juicy cherry mouthfeel.

11th Hour Cab Sauvignon, Eagle Rock | USA
Medium bodied with dark fruit flavours and aromas. Rich cherry, plum/stone fruit with mellow tannins.

Graham's 20yr Tawny Port | Portugal
Rich, softly sweet and smooth; perfectly balanced with a long and elegant finish.

Vouvray Les Bosquettes Domaine Sauvion | Fr.
Complex, soft and round this lovely medium dry, Chenin Blanc is filled with honey aromas.

Allan Scott Late Harvest Riesling | NZ
Clean, sweet honeysuckle and raisins mixed with tree-bleed maple syrup and a dusting of cinnamon.

