

# 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.*

**11<sup>th</sup> 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.*

