

LATE WINTER LUNCH MENU

Two Courses £28 Three Courses £32.50
Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Pea Velouté v
ricotta, lovage, radish

Black Garlic and Celeriac Risotto v
pickled celeriac, parmesan

MAINS

Breast of Free Range Chicken
wild mushroom and shallot tart, pickled walnut, hasselback potato

Pan-Roasted Fillet of Sea Bream
rosti potato, fermented hispi cabbage, mussel and dill sauce, dill emulsion

DESSERTS

Rhubarb Bavarois
oat milk ice cream, brown sugar meringue

Mint Chocolate Brûlée
honeycomb, white chocolate aero

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

Late 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



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

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