

# 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*

### 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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