

SPRING 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

Roasted Rump Cap of Beef gf

sweet soy glaze, burnt onion, shitake mushroom, roasted onion tapioca cracker

Triple Cooked Potato v gfo

dulse, beer pickled onion, wild garlic mayonnaise, black bomber cheddar royale, malt crumb

Lightly Cured Trout gf

calamansi, cucumber, crème fraîche, dill, roe

Pan-Seared Scallops (£2.50 supp.) gf

furikake, dashi poached radish, salsa verde, apple, dashi broth

Slow Cooked Pig Cheek gf

salt baked celeriac, celeriac mousse, tarragon, hazelnut, parmesan, chive

MAINS

Roast Breast of Duck gf

pomme paulo, duck fat carrot, carrot puree, black garlic, celery, hoisin

Fillet of Cod gf

brown shrimp, leek, potato terrine, whipped cods roe, sea herbs

Sweet Potato Rarebit v

herb tempura, chickpea scotch egg, borlotti bean butter sauce

Roast Loin of Lamb gf

shoulder ragu, smoked mash, cauliflower satay, spiced cauliflower purée, coriander, goats curd

Breast of Free Range Chicken gfo

crispy dauphinoise potato, roscoff onion, fermented hispi cabbage, Caesar dressing

DESSERTS

Pecan and Praline Parfait v gf

orange curd, hazelnut brittle, cocoa nib ice cream

Warm Malted Waffle v

brown butter ice cream, white chocolate aero, raspberry

Earl Grey Namelaka gf

bergamot, prune, crispy milk, brown sugar meringue

Lemon Tart v

clotted cream, beetroot sherbet, candied lemon peel

Selection of British Cheeses (£3 supp.) v gfo

quince jelly, dehydrated malt loaf

If you have a specific allergy or dietary requirement, please let us know.
v vegetarian | gf gluten free gfo | gluten free options



SPRING 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 £60pp (optional) Wine Flight £32.50pp

stones
RESTAURANT

Triple Cooked Potato v gfo
*dulse, beer pickled onion, wild garlic mayo,
black bomber cheddar royale, malt crumb*

Lightly Cured Trout gf
*calamansi, cucumber,
crème fraîche, dill, roe*

Pan-Seared Scallops gf
*furikake, dashi poached radish,
salsa verde, apple, dashi broth*

Slow Cooked Pig Cheek gf
*salt baked celeriac, celeriac mousse,
tarragon, hazelnut, parmesan, chive*

Roast Breast of Duck gf
*pomme paolo, duck fat carrot,
carrot purée, black garlic, celery, hoisin*

Colston Bassett v gfo
*iced quince,
walnut and stout biscuit*

Banana and Peanut Butter Choc Ice v gf
honeycomb

Earl Grey Namelaka gf
*bergamot, prune, crispy milk,
brown sugar meringue*

Outnumbered Sauvignon Blanc | NZ
*A refreshing, vibrant aromatic white
with aromas of fresh lime and gooseberry.*

Hen Pecked Picpoul de Pinet | France
*A crisp, citrus and steely wine,
even 'Chablis-esque' in style.*

Chablis Chartron et Trebuchet | France
*A deliciously drinkable Chablis – crisp and clean
with a rich bouquet and elegant fruit characters.*

Lyme Bay 'Shoreline' Rosé | England
*Cherries, hedgerow rosehip, strawberry and
redcurrant. Refreshing and balanced acidity.*

'The Den' Pinotage Painted Wolf Wines | SA
*Red and black summer berries - savoury, spicy
and toasty. Supple, smooth and easy drinking.*

Mr Goose Shiraz | Australia
*Dark berry fruit aromas with vanilla. Blackberry,
plum, cherry balanced by coffee and caramel.*

Lyme Bay Brut Res. Sparkling NV | England
*Refreshing lemon and green apple notes, with a
vibrant and creamy mousse finish.*

Elysium Black Muscat California | USA
*Rose-like aroma. Intense on the palate,
full of rich velvety fruit.*

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