

SPRING LUNCH MENU

Two Courses £28 Three Courses £32.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Roasted Tomato Risotto v gf

crispy parmesan, black garlic, salsa verde

Baked Potato Velouté v gf

chive, hash brown, pickled onion

MAINS

Blade of Derbyshire Beef gf

smoked mash, roscoff onion, spring greens, watercress

Fish of the Day gf

jersey royal new potatoes, smoked eel, seaweed, sea herbs

DESSERTS

Salted Caramel Crème Brulée v gf

honeycomb, raspberry

Dark Chocolate Delice v gfo

white chocolate aero, coffee, cookie crumb

Add a Cheese Board to share (£8.50) v gfo

*Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble,
Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie*

Spring Lunch Menu and Spring 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 | gf gluten free | gfo | gluten free options



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 Scallop (£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

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