

# 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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