

SUMMER MENU

Two Courses £39.50 Three Courses £47.50

Tuesday 6-8.30pm

Wednesday until Saturday 12-1.30pm and 6-8.30pm

stones
RESTAURANT

STARTERS

Salt Baked Kohlrabi v gf

elderflower, pickled gooseberry, toasted hazelnut, house made ricotta

Seared Scallops (£3 supp.) gf

puffed pork, pickled cucumber, samphire grass, seaweed and horseradish cultured butter sauce

Sea Bream Tartare gf

ponzu dressing, chilli, sweet and sour mooli, soy cured egg yolk, sunflower seed, furikake

Ham Hock and Smoked Eel Tempura

fermented sweetcorn, lovage emulsion, sourdough and ale tapioca crisp

Coronation Chicken Pavé gfo

curry scraps, apricot jam, poached golden raisins, smoked almond, curried mayonnaise, coriander

MAINS

Roasted Rump Cap of Beef gf

slow braised blade, potato terrine, beef fat onion, red onion marmalade, onion purée, beef tendon cracker

Poached Fillet of Hake gf

triple cooked potato, tenderstem broccoli, broccoli purée, parsley sauce, oyster leaf, crispy hake skin

Roasted Loin of Venison gf

haunch tartare, new potatoes in onion ash, smoked beetroot, preserved cherries, walnut ketchup

Mint Marinated Rump of Lamb gfo

creamed potato, pea, broad beans, spring greens, beer pickled onion

Macaroni Cheese Croquette v

chive emulsion, mushroom and toasted barley, crispy parmesan, sorrel, kimchi

DESSERTS

Mango Cheesecake v

mango sorbet, white chocolate and coriander, puffed jasmine rice, lemongrass and lime

Chocolate Delice v gf

Dulce de leche, coffee ice cream, chocolate aero, peppermint

A Taste of English Strawberry vo gf

yoghurt parfait, basil, granola

Salted Caramel Tart v

malted milk ice cream, caramel popcorn, chocolate soil

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

quince jelly, dehydrated malt loaf, homemade chutney

Add a Cheese Board to share (£8.50)

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

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 | vo vegetarian option | gf gluten free | gfo gluten free option



SUMMER VEGETARIAN MENU

Two Courses £39.50 Three Courses £47.50

Tuesday 6-8.30pm

stones
RESTAURANT

Any of the following dishes can be
enjoyed as a starter or a main course

Risotto of Pea v gf

broad bean, housemade ricotta and whey, pea oil

Salad of Heritage Tomato v gf

basil emulsion, goat's curd, seeded cracker

Salt Baked Kohlrabi v gf

elderflower, pickled gooseberry, toasted hazelnut, house made ricotta

Macaroni Cheese Croquette v

chive emulsion, mushroom and toasted barley, crispy parmesan, sorrel, kimchi

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



SUMMER 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

Salt Baked Kohlrabi v gf

elderflower, pickled gooseberry, toasted hazelnut, house made ricotta

Seared Scallops gf

puffed pork, pickled cucumber, samphire grass, seaweed and horseradish cultured butter sauce

Sea Bream Tartare gf

ponzu dressing, chilli, sweet and sour mooli, soy cured egg yolk, sunflower seed, furikake

Coronation Chicken Pave gfo

curry scraps, apricot jam, poached golden raisins, smoked almond, curried mayonnaise, coriander

Roasted Loin of Venison gf

haunch tartare, new potatoes in onion ash, smoked beetroot, preserved cherries, walnut ketchup

Baron Bigod gfo

walnut and stout waffle, pickled grapes, burnt apple ketchup

Homemade Choc Ice v gf

raspberry and white chocolate cheesecake

A Taste of English Strawberry vo gf

yoghurt parfait, basil, granola

Add a Cheese Course to share (£8.50)

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

Cleefs Classic Collection Chenin Blanc | SA

A 'fruit salad' of tropical fruits on the palate and a rich texture and elegant minerality with a very long finish.

'AUS' Estate Reserve Chardonnay | Aus.

A fresh fruit-driven wine with subtle oak from De Bortoli, Riverina's award-winning family winery.

CVNE Monopole Rioja Blanco | Spain

Fresh, dry, unoaked fruit, forward and delightfully fresh. Crisp with a touch of sherbet lemon on the nose.

Holmes Point Pinot Noir Marlborough | NZ

A succulent Kiwi Pinot Noir with aromas of spice and dark Ghana chocolate and a juicy cherry mouthfeel.

Alto Mayo Mendoza Malbec | Argentina

Full-flavoured with silky tannins and good length. Juicy cherries, dark bramble fruits and hints of violet.

Château Petit Verdines Sauternes | Fr.

Elegant and ripe with lovely citrus and tropical fruit, and a luscious finish.

Vouvray 'Les Bosquettes' Domaine Sauvion | Fr.

Complex, soft and round this lovely medium dry this Loire Chenin offers honey aromas and a rich finish.

'Little Cricket' Grüner Veltliner | Hungary

Dry, clean, and crisp with citrus notes, yellow plum, light green apple and a hint of white pepper.

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



SUMMER VEGETARIAN 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

Salt Baked Kohlrabi v gf

elderflower, pickled gooseberry, toasted hazelnut, house made ricotta

Risotto of Pea v gf

broad bean, housemade ricotta and whey, pea oil

Smoked Potato Tartare v gf

ponzu dressing, chilli, sweet and sour mooli, soy cured egg yolk, sunflower seed, furikake

Salad of Heritage Tomato v gf

basil emulsion, goat's curd, seeded cracker

Macaroni Cheese Croquette v

chive emulsion, mushroom and toasted barley, crispy parmesan, sorrel, kimchi

Black Wax Cobble v gfo

walnut and stout cake, pickled grapes, burnt apple ketchup

Homemade Choc Ice v gf

raspberry and white chocolate cheesecake

A Taste of English Strawberry vo gf

yoghurt parfait, basil, granola

Add a Cheese Course to share (£8.50)

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

Cleefs Classic Collection Chenin Blanc | SA

A 'fruit salad' of tropical fruits on the palate and a rich texture and elegant minerality with a very long finish.

'AUS' Estate Reserve Chardonnay | Aus.

A fresh fruit-driven wine with subtle oak from De Bortoli, Riverina's award-winning family winery.

CVNE Monopole Rioja Blanco | Spain

Fresh, dry, unoaked fruit, forward and delightfully fresh. Crisp with a touch of sherbet lemon on the nose.

Holmes Point Pinot Noir Marlborough | NZ

A succulent Kiwi Pinot Noir with aromas of spice and dark Ghana chocolate and a juicy cherry mouthfeel.

Alto Mayo Mendoza Malbec | Argentina

Full-flavoured with silky tannins and good length. Juicy cherries, dark bramble fruits and hints of violet.

Château Petit Verdines Sauternes | Fr.

Elegant and ripe with lovely citrus and tropical fruit, and a luscious finish.

Vouvray 'Les Bosquettes' Domaine Sauvion | Fr.

Complex, soft and round this lovely medium dry this Loire Chenin offers honey aromas and a rich finish.

'Little Cricket' Grüner Veltliner | Hungary

Dry, clean, and crisp with citrus notes, yellow plum, light green apple and a hint of white pepper.

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

