

# 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 Pave 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*

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# 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.*

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## 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)

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