

LATE WINTER LUNCH MENU

Two Courses £28.50 Three Courses £32.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Beetroot Risotto gf v

basil, horseradish goats curd

Sweetcorn Velouté gf v

lovage, house made ricotta, radish

MAINS

Slow Cooked Belly of Pork gf

smoked mash potato, black apple purée,

turnip, grain mustard sauce

Ras El Hanout Spiced Monkfish gfo

tempura mussels, charred hispi cabbage,

smoked butter sauce

DESSERTS

Carmalt Crème Brûlée gfo v n

dressed pear, pecan crumble

Vanilla Rice Pudding gfo v

baked white chocolate cookie dough, biscoff, raspberry

Add a Cheese Board to Share (£8.50)

Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble,

Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie

served with quince jelly, dehydrated malt loaf,

assorted crackers, homemade chutney

Our Late Winter Lunch and Late Winter 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 | vo vegetarian option | gf gluten free | gfo gluten free option | n contains nuts

