

LATE WINTER 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

Roasted Breast of Wood Pigeon gf n

panisse, pickled shimeji mushrooms, chive emulsion, hazelnut, madeira

Slow Cooked Ox Tongue gf n

artichoke, blue cheese custard, pickled walnut, sunflower seed, crispy potato

Heritage Carrot Terrine 'à la Grecque' gf v

carrot and carraway purée, pickled shallot, goats' cheese aero

Cured Salmon 'Pastrami' gf

spiced sesame crisp, parsley oil, buttermilk, iced horseradish, pickled cucumber

Seared Scallops (£3 supp.) gfo

fennel foam, grapefruit caviar, black apple purée, brown ale cracker

MAINS

Roast Rump Cap of Beef gfo

crispy dauphinoise potato, bolognaise stuffed onion, horseradish goats' curd, sage

Seared Loin of Venison gfo

beetroot rosti potato, creamed celeriac pie, celeriac and apple purée, honey roasted beetroot

Rump of Derbyshire Lamb gf

smoked potato purée, yoghurt, mint, salsify noodles, black garlic

Brown Butter Poached Fillet of Cod gfo

whew and sake sauce, salt baked, pickled and puréed kohlrabi, confit new potato, dill

Textures of Cauliflower gf v

cauliflower fondants, yeasted purée, cauliflower leaf kimchi, pickled raisins, mint, caper

DESSERTS

Chocolate Cremeux

baked chocolate soil, white chocolate sponge, dark chocolate mousse, caramel cream, cocoa nib crisp

Vanilla Parfait vo gfo

Earl Grey meringue, charred blood orange, blood orange sorbet, brown butter crumble

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

quince jelly, dehydrated malt loaf, assorted crackers, homemade chutney

Smoked Honey Mousse gf n

hazelnut dacquoise, honeycomb, candied hazelnut dust, red vein sorrel

Whipped Raspberry and Lemon Curd Cheesecake Tart v

passionfruit curd, freeze dried raspberry, yoghurt espuma, lemon thyme

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

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

