

VALENTINES DAY 2023

12-1.30pm, 6-8.30pm

Two Courses £39.50 Three Courses £47.50

stones
RESTAURANT

Canapes ○ Amuse Bouche ○ Bread & Flavoured Butters

Starters

Beetroot Risotto **gf v**

basil, horseradish goats curd

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

Roasted Breast of Wood Pigeon **gf n**

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

Mains

Roast Rump Cap of Beef **gfo**

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

Rump of Derbyshire Lamb **gf**

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

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

Chocolate Cremeux

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

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

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

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.

Vegetarian options available upon request.

v vegetarian | **vo** vegetarian option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts

