

Stones Tasting Menu marries our house style to the season's best ingredients.

Isle of Wight Tomato v gfo

black bomber cheddar pastry, bloody mary, basil, crispy parmesan

Roasted Satay Scallops gf n

charred sweetcorn, red pepper gazpacho, pickled chilli, seaweed cracker, coriander

Butter Poached Cod Fillet gf

cultured butter and seaweed new potatoes, salt baked celeriac, crème fraîche, chardonnay extra virgin olive oil

Beef Tartare gf

slow cooked egg yolk, beef tendon cracker, charcoal mayonnaise, burnt onion ketchup, pumpkin seed

Glazed Breast of Duck gfo

duck fat hasselback potato, duck leg pastilla, ponzu & ginger glazed carrot, carrot purée, pickled carrot, coriander

Lincolnshire Poacher gfo

apricot Bakewell tart

Coffee Choc Ice v gf n

handmade with pedro ximinez, oat milk, bergamot, hazelnut

Homemade Cinnamon Doughnut v n

blackberry sorbet, honeycomb, apple, walnut crumble

Cheese Course To Share

Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble, Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie with quince jelly, dehydrated malt loaf, homemade chutney

To accompany

Beau Flamant Picpoul de Pinet France

A floral and tropical nose. A crisp, zesty palate with plenty of stone fruit and melon. Soft citrus fruit tempered with an intense minerality offers a long, refreshing finish.

&

'The Den' Pinotage Painted Wolf Wines South Africa

The smorgasbord of red and black summer berries, savoury spice and toasty notes. Supple and smooth.

If you have a specific allergy/dietary requirement, please let us know.
v vegetarian | vo vegetarian option | gf gluten free
gfo gluten free option | n contains nuts

