

Drinks and Canapes on arrival
Amuse Bouche
Bread and flavoured butters

STARTERS

Roasted Tomato Risotto v gf
crispy parmesan, black garlic, salsa verde

Roasted Rump Cap of Beef gf
sweet soy glaze, burnt onion, shitake mushroom, roasted onion tapioca cracker

Lightly Cured Trout gf
calamansi, cucumber, crème fraîche, dill, roe

Slow Cooked Pig Cheek gf
salt baked celeriac, celeriac mousse, tarragon, hazelnut, parmesan, chive

MAINS

Blade of Derbyshire Beef gf
smoked mash, roscoff onion, spring greens, watercress

Sweet Potato Rarebit v
herb tempura, chickpea scotch egg, borlotti bean butter sauce

Fillet of Cod gf
brown shrimp, leek, potato terrine, whipped cods roe, sea herbs

Roast Breast of Duck gf
pomme paulo, duck fat carrot, carrot puree, black garlic, celery, hoisin

DESSERTS

Salted Caramel Crème Brûlée v gf
honeycomb, raspberry

Dark Chocolate Delice v gfo
white chocolate aero, coffee, cookie crumb

Lemon Tart v
clotted cream, beetroot sherbet, candied lemon peel

Pecan and Praline Parfait v gf
orange curd, hazelnut brittle, cocoa nib ice cream

Tea or Coffee served with Homemade Petit Fours



stones
RESTAURANT