

# LUNCH MENU

Two Courses £34.50 - Three Courses £38.50  
Wednesday - Saturday - 12-1.30pm

**stones**  
RESTAURANT

## STARTERS

### Ham Hock Roulade **gfo**

chicken liver mousse - pickled red onion - rye bread

### Goat's Cheese Mousse **v gfo n**

port poached grapes - walnuts - watercress

### Smoked Haddock Croquette **n**

romesco sauce - saffron aioli - chilli

## MAINS

### Roasted Rump of Lamb **gf**

fondant potato - cabbage + bacon - lamb jus

### Slow-Braised Blade of Derbyshire Beef **gf**

horseradish mash - baby spinach - parsnip purée - thyme sauce

### Pan-Fried Fish of the Day **gf**

charred courgette - parisienne potatoes - tomato dressing - basil emulsion

## DESSERTS

### Selection of British Cheeses (£3.00 Supp.) **v gfo**

quince jelly - dehydrated malt loaf - crackers - homemade chutney - celery salted butter

### Lemon + Vanilla Semifreddo **vo gf n**

pistachio ice cream - rhubarb mousse

### White Chocolate Set Cream **vo gfo**

chocolate brownie - banana - caramel

### Add a Cheese Board to Share (£8.50) **v gfo**

wooke hole cheddar - smoked brie - dovedale blue

cornish yarg - peakland white - kidderton ash goat's

assorted crackers - homemade chutney - celery salted butter

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Please note, the restaurant closes at 3.30pm to allow us time to prepare for our evening service.

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

