

DINNER MENU

Two Courses £42.50 - Three Courses £49.50
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

STARTERS

Homemade Black Pudding

crispy lamb sweetbreads - pumpkin purée - wild mushrooms - parmesan custard

Seared Scallops **gf**

caramelised cauliflower purée - shallot - chive - curried cracker

Ham Hock Roulade **gfo**

chicken liver mousse - shiitake mushroom ketchup - pickled red onion - rye bread croute

Goat's Cheese + Potato 'Cannelloni' **v gf n**

port poached grapes - walnuts - watercress

Smoked Haddock, Spring Onion + Grain Mustard Croquette **n**

romesco sauce - saffron aioli - chilli

MAINS

Breast of Gressingham Duck **gf**

dauphinoise potato - red cabbage - celeriac purée - five spice jus

Roasted Rump of Lamb **gf**

fondant potato - cabbage + bacon - peas + carrots - lamb jus

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

horseradish mash - beetroot - parsnip purée - roasted garlic thyme sauce

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

charred courgette - black olive crumb - basil emulsion - parisienne potatoes - tomato dressing

Textures of Beetroot **v gf n**

caramelised cauliflower - smoked raisins - apple purée - pine nuts

DESSERTS

'Cherry + Almond' **vo n**

clotted cream - vanilla syrup

Lemon + Vanilla Semifreddo **vo gf n**

pistachio ice cream - rhubarb mousse

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

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

White Chocolate Set Cream **vo gfo**

chocolate brownie - banana - caramel

Sticky Toffee Cake **gfo**

date purée - toffee sauce - fudge - vanilla ice cream

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

wookey hole cheddar - smoked brie - dovedale blue cornish yarg - peakland white - kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

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

