

LUNCH MENU

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

stones
RESTAURANT

STARTERS

Salt-baked Beetroot **v gfo n**

whipped feta - pickled onion - hazelnuts - sour dough - chive emulsion

Homemade Black Pudding

leek & stilton fondue - celeriac velouté - onion purée

Cured Salmon **gf**

pickled ginger - toasted sesame emulsion - soy gel - five spice cracker

MAINS

Braised Blade of Beef **gf**

red cabbage purée - horseradish rosti - roasted celeriac - beef jus

Trio of Pork **gfo**

roasted garlic dauphinoise - maple glazed carrot - caramelised apple purée - grain mustard sauce

Fish of the Day **gf**

white bean & shellfish ragout - cavalo nero - celeriac purée - caramelised onion - parsley

DESSERTS

Tiramisu Terrine **gfo**

amaretto cremeux - mascarpone & coffee ice cream

Warm Treacle Tart **vo**

lemon & vanilla mousse - white chocolate ice cream

Vanilla Poached Pear **vo gfo**

bitter chocolate mousse - crisp puff pastry - pear sorbet

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

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

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

