

LUNCH MENU

Two Courses £39 - Three Courses £44.50
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

STARTERS

Cured Salmon **gfo**

pickled kohlrabi – fennel – rye bread – dill emulsion

Confit Chicken Roulade **gfo**

liver mousse – mushroom purée – tarragon emulsion – onion seed pastry

Tomato & Basil Risotto **gfo v n**

crispy feta – pine nuts – rocket

MAINS

Grilled Fillet of Hake **gf**

crushed potatoes – purple sprouting broccoli – pickled cucumber – horseradish & thyme sauce

Braised Cheek of Beef **gf**

stilton-glazed dauphinoise – salt-baked swede – beetroot – beef jus

Roasted Rump of Lamb **gf**

caramalised onion rosti – carrot – feta – rosemary jus

DESSERTS

Lemon Posset **gfo v**

meringue – passion fruit curd – raspberry gel – poppy seed madeleine

Peanut Butter Mousse **gfo n**

banana – chocolate cremeux – warm chocolate brownie

Selection of British Cheeses (£4 Supp.) **gfo vo**

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

Add a Cheese Board to Share (£9.50) **gfo vo**

Wookey Hole Cheddar - Smoked Brie - Dovedale Blue

Cornish Yarg - Peakland White - Kidderton Ash Goat's

assorted crackers - homemade chutney - celery salted butter

Grahams Tawny 20yr Port (recommended) (£5.50) intense - berry - balance

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.

gf gluten free | **gfo** gluten free option | **v** vegetarian | **vo** vegetarian option | **veo** vegan option | **n** contains nuts

