

# DINNER MENU

Two Courses £48 - Three Courses £53.50  
Tuesday - Saturday - 6-8.30pm

**stones**  
RESTAURANT

## STARTERS

### Caramelised Onion Tart **v n**

beer – blue cheese custard – pickled onion – walnut

### Seared Scallops (£3. Supp) **gf n**

roast & puréed cauliflower – capers – sancerre poached golden raisins – toasted almonds

### Seared Loin of Tuna **gfo**

toasted sesame panna cotta – soy gel – spring onion – miso – micro coriander

### Slow-Braised Spiced Pork Belly **gf**

fennel & apple slaw – mojo verde – beetroot purée

### Ham Hock, Pistachio & Apricot Roulade **gf**

pickled shallot – apple – watercress – mustard emulsion

## MAINS

### Roasted Rump & Slow Cooked Shoulder of Lamb **gf**

new potatoes – peas & broad beans – mint & feta pesto – lamb jus

### Fillet of Beef (£4. Supp) **gf**

mushroom purée – truffle hash brown – roscoff onion – beetroot – red wine & thyme jus

### Poached & Roasted Breast of Chicken **gf**

crispy confit thigh – creamed bacon & sweetcorn – basil emulsion – chicken butter sauce

### Fish Three Ways

Pan-Fried Salmon saffron risotto - keta **gf**

Panko Crumbed Cod crushed peas - tartar **gfo**

Seabass crushed new potatoes - samphire **gf**

### Crispy Hen's Egg **v**

crushed new potatoes – asparagus – pickled radish – dill – mustard & caper dressing

## DESSERTS

### Honey & Almond Tart **v**

thyme roasted apricot – vanilla bean ice cream

### Selection of British Cheeses (£5 Supp.) **gfo vo**

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

### Salted Caramel Panna Cotta **gf vo n**

chocolate cremeux – pecans – banana & white chocolate ice cream

### 'Victoria Sponge' **v**

vanilla sponge – strawberry compote – strawberry gel – buttercream – strawberry ripple ice cream

### Mango & Lime Mousse **gfo vo**

tropical fruit salsa – passion fruit gel – pina colada sorbet

### Add a Cheese Board to Share (£10.50) **gfo vo**

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white -

kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

1997 Niepoort Vintage Port (£8.00) recommended robust -ripe - rich

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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 | **n** nut free option

