

# LUNCH MENU

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

**stones**  
RESTAURANT

## STARTERS

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

pickled shallot – apple – watercress – mustard emulsion

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

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

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

beer – blue cheese custard – pickled onion – walnut

## MAINS

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

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

## DESSERTS

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

chocolate cremeux – pecans – banana & white chocolate ice cream

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

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

### Mango & Lime Mousse **gf 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

---

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 | **vn** nut free option

