

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 n**

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 **gfo**

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

Fish Three Ways **gfo**

Pan-Fried Salmon

saffron risotto - keta



Panko Crumbed Cod

crushed peas - tartar



Seabass

crushed new potatoes - samphire

Crispy Hen's Egg **v**

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

DESSERTS

Honey & Almond Tart **v n**

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 **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

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

