

LUNCH MENU

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

stones
RESTAURANT

STARTERS

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

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 **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

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

