

# LUNCH MENU

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

**stones**  
RESTAURANT

## STARTERS

**Ham Hock, Chicken & Shitake Mushroom Terrine** gfo  
chicken liver mousse - rye croute - mushroom ketchup

**Cured Salmon Tartar** gfo  
basil emulsion - tomato dressing

**Leek, Cheddar & Truffle Risotto** v gf  
Jerusalem artichoke crisps - chives

## MAINS

**Roasted Rump of Lamb** gf  
charred watermelon - pickled fennel - feta - new potatoes - tzatziki dressing

**Pan-fried Fillet of Hake** gf n  
pesto-crushed potatoes - warm salad of fine beans, broad beans & smoked bacon

**Duo of Pork** gf  
summer ratatouille - thyme rosti - tomato, herb & caper dressing

## DESSERTS

**Milk Chocolate Set Cream** vo gfo n  
coffee cremeux - mascarpone & salted caramel mousse

**Selection of British Cheeses (£5 Supp.)** gfo vo  
quince jelly - dehydrated malt loaf - crackers - homemade chutney - celery salted butter

**Passion Fruit & White Chocolate Semi-Fredo** v gf n  
pistachio - mango gel - mojito 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  
Recommended : Niepoort Vintage 1997 I Douro, Portugal (£8.00)

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

