

# DINNER MENU

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

**stones**  
RESTAURANT

## STARTERS

### Hot Oak Smoked Salmon **gf**

pickled mooli – apple – fennel - dill

### Roasted Breast of Wood Pigeon **gfo**

black pudding purée – wild mushroom – blackberry vinegar jus

### Sweetcorn Velouté **gf vo veo**

smoked eel & potato salad - basil oil

### Roasted Beetroot **gf v veo n**

whipped feta - pickled onion – hazelnut granola

### Confit Duck Leg Croquette

spring onion – cucumber – sesame – hoi sin

## MAINS

### Roast Loin of Venison **gf**

sprouts & pancetta – fondant potato – winter squash purée

### Pancetta Wrapped Fillet & Slow-Cooked Belly of Pork **gf**

grain mustard mash – roasted carrot – apple

### Grilled Fillet of Halibut **gf**

creamed cabbage & bacon – crispy potatoes – green peppercorn sauce – watercress

### Seared Fillet of Beef **gf**

truffle rosti – smoked brie cauliflower cheese – caramelised onion purée – red wine jus

### Tartlet of Roasted Root Vegetables **v n**

blue cheese – parsnip purée - broccoli - almond

## DESSERTS

### Tiramisu Terrine **n**

coffee cremeux – amaretto gel

### Sticky Date & Banana Pudding **v**

toffee sauce – vanilla ice cream

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

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

### White Chocolate Set Cream **gfo vo**

lemon mousse – homemade shortbread – brownie ice cream

### Vanilla Poached Pear **gfo v veo n**

warm almond cake – salted caramel – yoghurt

### 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

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

