

LUNCH MENU

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

stones
RESTAURANT

STARTERS

Confit Duck Leg Croquette

spring onion – cucumber – sesame – hoi sin

Roasted Beetroot **gf v veo n**

whipped feta - pickled onion – hazelnut granola

Sweetcorn Velouté **gf vo veo**

smoked eel & potato salad - basil oil

MAINS

Seared Fillet of Beef (£4 Supp.) **gfo**

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

Grilled Fillet of Halibut **gf**

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

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

grain mustard mash – roasted carrot – apple

DESSERTS

Sticky Date & Banana Pudding **v**

toffee sauce – vanilla ice cream

White Chocolate Set Cream **gfo vo**

lemon mousse – homemade shortbread – brownie ice cream

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

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

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

