

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 (£4 Supp.) **gfo**

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

Recommended : Niepoort Vintage 1997 I Douro, Portugal (£8.00)

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

