

LUNCH MENU

Two Courses £41 - Three Courses £46.50
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

STARTERS

Beef Tartar **gf**

cured yolk - artichoke crisps - watercress emulsion - pickled onion

Seared Tuna Loin **gf**

toasted sesame - soy gel - pickled ginger

Poached Celeriac **gf v ve**

roast pear chutney - nasturtium - wild garlic

MAINS

Poached & Roasted Chicken Breast **gf**

smoked bacon pomme anna - caramelized onion - wild mushroom - chicken butter sauce

Lamb Rump & Pressed Shoulder **gf**

salt baked celeriac - pea purée - rosemary jus

Grilled Fillet of Hake **gf**

hen of the woods - cavalo nero - caramelised cauliflower purée - green oil

DESSERTS

Mango Semifreddo **gfo v**

caramelised pineapple - lime crumble - cheesecake ice cream

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

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

Chocolate And Salted Caramel Ganache **gfo v**

spiced orange gel - white chocolate ice cream

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

