

DINNER MENU

Two Courses £50 - Three Courses £55.50
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

STARTERS

Beef Tartar **gf**

cured yolk - artichoke crisps - watercress emulsion - pickled onion

Seared Tuna Loin **gf**

toasted sesame - soy gel - pickled ginger

Seared Scallops (£3. supp) **gf**

salad of sea vegetables & radish - kombu dashi

Confit Chicken Croquette

cep purée - pickled shimeji - mustard & tarragon beurre blanc

Poached Celeriac **gf v ve**

roast pear chutney - nasturtium - wild garlic

MAINS

Roasted Breast of Gressingham Duck **gf**

liver mousse - savoy cabbage purée - burnt orange & spiced madeira jus - duck fat rosti

Poached & Roasted Chicken Breast **gf**

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

Lamb Rump & Pressed Shoulder **gfo**

salt baked celeriac - pea purée - rosemary jus

Grilled Fillet of Hake **gf**

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

Squash Cannelloni **v n**

whipped goat's cheese - baby spinach - hazelnuts

DESSERTS

Honey Panna Cotta **gf n**

hung yoghurt - berry compote - pistachio granola

Banana Parfait **gf v**

chocolate sorbet - toasted coconut

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)

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



DINNER TASTING MENU

Eight Courses £75pp - Wine (optional) £45pp
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

Beef Tartar **gf**

cured yolk - artichoke crisps - watercress emulsion - pickled onion
Aroha Bay Sauvignon Blanc | South Island, New Zealand

Confit Chicken Croquette

cep purée - pickled shimeji - mustard & tarragon beurre blanc
'Little Cricket' Grüner Veltliner | Hungary

Seared Scallop **gf**

salad of sea vegetables & radish - konbu dashi
CVNE Monopole Rioja Blanco | Spain

Grilled Fillet of Hake **gf**

hen of the woods - cavalo nero - caramelised cauliflower purée - green oil
Holmes Point Pinot Noir Marlborough | NZ

Duck Breast **gf**

liver mousse - savoy cabbage purée - burnt orange & spiced madeira jus - duck fat rosti
Appassimento di Puglia Rosso | Italy

Hartington Stilton **v gfo n**

blueberry cake - pickled walnut
Château Petit Verdines Sauternes | France

Banana Parfait **gf v**

chocolate sorbet - toasted coconut
Vouvray 'Les Bosquettes' Domaine Sauvion | France

Chocolate & Salted Caramel Ganache **gfo v**

spiced orange gel - white chocolate ice cream
Grahams Tawny 20y | Douro, Portugal

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 | Douro - Portugal (£8.00)



pto for Wine Pairing Tasting Notes

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