

LUNCH MENU

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

stones
RESTAURANT

STARTERS

Potato Terrine **gf v**

grilled asparagus - cured egg yolk - caper + parsley dressing

Grilled Fillet of Salmon **gf**

tomato & fennel seed sauce - new potatoes - black olive oil - fine beans

Honey Glazed Pork Belly **gf**

sushi ginger - toasted sesame - pickled red onion - soy gel

MAINS

Poached & Roasted Breast of Chicken **gfo**

peas + broad beans - ham hock croquette - crispy potatoes - parsley butter sauce

Pan-Fried Fillet of Wild Seabass **gf**

roast cauliflower - pak choi - samphire - coconut, lemon grass + lime broth - chilli oil

Fillet of Pork **gfo**

crispy tiger prawns - roasted garlic arancini - pickled carrot - chimichurri

DESSERTS

Chocolate Roulade **v**

salted caramel ice cream - white chocolate crumb - orange syrup

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

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

Lemon & Raspberry Parfait **gf v**

lemon curd - raspberry compote - meringue

Add a Cheese Board to Share (£10.50) **gfo vo**

lincolnshire poacher - rosary goats cheese with ash - baron bigod brie - wakebridge white - derwent white - derwent blue - 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

