

LUNCH MENU

Two Courses £43 - Three Courses £48.50
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

STARTERS

Leek & Potato Soup **gfo v veo**

smoked cheddar tortellini - chive - truffle oil

Smoked Haddock & Parsley Risotto **gfo vo veo**

crispy hen's egg - pea purée - curry oil

Roasted Merguez Sausage

white bean ragout - pickled red onion - feta - chilli oil

MAINS

Slow-cooked Beef Cheek **gf**

pomme anna - black garlic - wild mushrooms - caramelized onion - red wine jus

Roasted Rump of Lamb **gfo**

crispy sweetbreads - salt baked celeriac - celeriac purée - cavalo nero - red currant jus

Fillet of Seabass **gfo**

salmon & shrimp cannelloni - pak choi - peas - samphire - hollandaise sauce

DESSERTS

Salted Caramel Creme Brulée **gfo v n**

choc chip shortbread - toasted hazelnut ice cream

Selection of British Cheeses (£6 Supp.) **gfo vo**

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

Warm Sticky Date & Banana Pudding **v n**

toffee sauce - praline mousse - rum & raisin ice cream

Add a Cheese Board to Share (£11.50) **gfo vo**

lincolnshire poacher - rosary goats cheese with ash - baron bigod brie - wakebridge white - derwent white - blue baa-bara - 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 veg. | **vo** veg. option | **ve** vegan | **veo** vegan option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts

