

LUNCH MENU

Two Courses £45 - Three Courses £50.50
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

STARTERS

Cured Sea Trout **gfo**

beetroot textures - horseradish crème fraîche - dill oil - rye crumb

Pressed Terrine of Derbyshire Game & Pistachio **gfo n**

black pudding bon bon - spiced pear chutney - mulled wine gel - brioche

Salt-baked Celeriac **gf v veo n**

wild mushroom ragout - chestnut cream - crispy sage

MAINS

Rump of Lamb **gfo**

braised shoulder croquette - salt-baked beetroot - potato & thyme terrine - mint oil

Roasted Guinea Fowl Supreme **gfo**

parsnip purée - heritage carrot - fondant potato - black pudding crumb - Madeira reduction

Pan-seared Fillet of Cod **gf**

crushed winter roots - sea vegetables - lemon & dill beurre blanc

DESSERTS

Dark Chocolate Delice **gf v n**

praline mousse - milk sorbet

Warm Sticky Toffee Pudding **v**

rum toffee sauce - clotted cream ice cream

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

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

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

