

DINNER MENU

Two Courses £53 - Three Courses £58.50
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

STARTERS

Slow-cooked Short Rib of Beef **gf n**

celeriac remoulade - blue cheese custard - walnut - watercress

Tuna Tartar **gf**

soy gel - radish - chilli & ginger - black sesame cracker

Pan-seared Scallops (£2.50 Supp.) **gf**

caramelised cauliflower purée - roasted cauliflower - apple - truffle emulsion

Confit Duck Leg Croquette

salt baked celeriac - burnt onion purée - pickled carrot

Butternut Squash Risotto **gf veo n**

black garlic - toasted hazelnuts - truffle oil

MAINS

Rump of Lamb & Slow Cooked Shoulder **gf**

roasted carrot - crispy potatoes - baby spinach - pickled shallot - anchovy mayonnaise

Seared Fillet of Beef (£3.50 Supp.) **gf**

fondant potato - pea purée - mushroom - confit cherry tomatoes - watercress - peppercorn sauce

Pancetta-wrapped Fillet & Slow-cooked Pork Belly **gf**

thyme rosti - salt baked swede - broccoli purée - tenderstem broccoli - grain mustard sauce

Grilled Fillet of Halibut **gf**

crushed new potatoes - charred courgette - basil emulsion - tomato dressing - black olive crumb

Tomato, Roasted Red Pepper & Butterbean Ragout **gfo veo**

crispy hen's egg - parmesan crisp - tarragon & onion seed dressing

DESSERTS

Tonka Bean Rice Pudding **gf v n**

forest fruit compote - pistachio ice cream

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

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

Rhubarb Crème Brûlée **gfo v**

calvados ice cream - ginger shortbread

Caramelised White Chocolate & Peanut Butter Cheesecake **v n**

popcorn ice cream - toasted hazelnuts - caramel

Milk Chocolate & Earl Grey Cremeux **gfo v**

bergamot gel - caramel - chocolate soil

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)

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

