

# LUNCH MENU

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

**stones**  
RESTAURANT

## STARTERS

### Tuna Tartar **gf**

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

### 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

### 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

## DESSERTS

### Rhubarb Crème Brûlée **gfo v**

calvados ice cream - ginger shortbread

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

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

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

popcorn ice cream - toasted hazelnuts - caramel

### 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 | 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

