

LUNCH MENU

Two Courses £46 - Three Courses £51.50
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

STARTERS

Pressed Ham Hock Terrine **gfo**

soused vegetables - wholegrain mustard mayo - watercress - toasted sourdough

Dressed Heritage Tomatoes **gfo v veo**

burrata - basil emulsion - aged balsamic - sourdough crumb

Pan-seared Fillet of Salmon **gfo**

corn & chorizo succotash - torched cherry tomatoes - red pepper purée

MAINS

Roasted Rump of Lamb **gf**

sumac hasselbacks - baba ganoush - feta - pomegranate - herb pesto

Breast of Gressingham Duck **gf**

celeriac purée - fondant potato - peas - broad beans & smoked bacon - five spice jus

Pan-fried Fillet of Gilt Bream **gf**

spiced tomato & sardine purée - dill & lemon crushed potatoes - samphire - pickled fennel

DESSERTS

Vanilla & White Chocolate Mousse **gf**

strawberry textures - meringue - basil syrup

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

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

Lemon & Elderflower Parfait **gfo v**

lemon sponge - elderflower sorbet - lemon gel

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

