

# DINNER MENU

Two Courses £54 - Three Courses £59.50  
Tuesday - Saturday - 6-8.30pm

**stones**  
RESTAURANT

## STARTERS

### Dressed Heritage Tomatoes **gfo v veo**

burrata - basil emulsion - aged balsamic - sourdough crumb

### Seared Scallops (£2.50 supp.) **gf**

curried butternut squash pakora - ginger & citrus butter sauce

### Pressed Ham Hock Terrine **gfo**

soused vegetables - wholegrain mustard mayo - watercress - toasted sourdough

### Pan-seared Fillet of Salmon **gfo**

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

### Confit Chicken & Ricotta Cannelloni Glazed with Blue Cheese

leek purée - crispy chicken skin - truffled chicken butter sauce

## MAINS

### Fillet of Beef (£4 supp.) **gf**

smoked pomme anna - broccoli purée & tenderstem - blue cheese - red wine jus

### 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

### Mushroom & Truffle Risotto **gfo v veo**

goats cheese bon bon - pea purée - pickled beetroot

## DESSERTS

### Lemon & Elderflower Parfait **gfo v**

lemon sponge - elderflower sorbet - lemon gel

### Vanilla & White Chocolate Mousse **gf**

strawberry textures - meringue - basil syrup

### Warm Treacle & Almond Tart **v n**

cinnamon ice cream - orange curd

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

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

### Valrhona Caramelia Chocolate Delice **gf v**

milk ice cream - dulce de leche

### 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

