

LUNCH MENU

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

stones
RESTAURANT

STARTERS

Seared Tuna **gf**

sesame panna cotta – ponzu gel – enoki mushrooms – coriander

Wild Mushroom Risotto **gfo v veo**

yeast crumb – parmesan crisp – roasted onion

Chicken Liver Mousse **gfo**

pickled plum purée – sourdough crostini – crispy ham hock croquette

MAINS

Pan-fried Fillet of Cod **gf**

pea purée – tartar sauce – crispy potatoes – pickled onion purée

Roast Breast of Gressingham Duck **gfo n**

roasted carrot – carrot purée – dukkah – soy gel – black sesame noodles

Slow Cooked Pork Belly **gfo**

black pudding bon bon – potato & smoked bacon terrine – creamed leeks – mustard sauce

DESSERTS

White Chocolate and Miso Crème Brûlée **gfo v**

yoghurt sorbet – shortbread

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

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

Strawberry Parfait **gf vo**

lemon mousse – strawberry compote – meringue

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



LUNCH TASTING MENU

Five Courses £62pp - Wine (optional) £42pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Wild Mushroom Risotto **gfo v veo**

yeast crumb – parmesan crisp – roasted onion

'AUS' Estate Reserve Chardonnay | Australia

Chicken Liver Mousse **gfo**

pickled plum purée – sourdough crostini – crispy ham hock croquette

Lachâteau Crémant de Loire Brut 'Tête de Cuvée' | France

Pan-Seared Scallops **gf**

lemon & chive beurre blanc – crispy bacon – caper – sun-blushed tomato

Via Barrosa Albariño | Spain

Roast Breast of Gressingham Duck **gfo n**

roasted carrot – carrot purée – dukkah – soy gel – black sesame noodles

Ravens Hill 2023, Three Choirs Vineyards | England

Dark Chocolate Cremeux **gfo v**

caramelised banana – warm brownie – caramel

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

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)



PTO for more on the wine pairings

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'AUS' Estate Reserve Chardonnay | Australia

Fresh, fruit-driven and gently oaked - the wine's subtle roundness echoes the umami depth of the mushroom and toasted yeast crumb, while its freshness keeps the parmesan and roasted onion from feeling heavy.

Lachâteau Crémant de Loire Brut 'Tête de Cuvée' | France

Brioche notes mirror the sourdough crostini, while its red-fruit character and fine, structured bubbles cut cleanly through the rich mousse and ham hock croquette, echoing the pickled plum's sweetness.

Via Barrosa Albariño | Spain

Its zippy citrus and orange blossom notes lift the lemon and chive beurre blanc, while the bright, saline finish stands up to the crispy bacon and caper and mirrors the sweetness of the sun-blushed tomato.

Ravens Hill 2023, Three Choirs Vineyards | England

Ripe blackberry, cherry and damson fruit have the weight to match the duck, while the soft vanilla oak and toasted note pick up the dukkah's spice and the roasted carrot's sweetness, with soft tannins that won't fight the soy gel and sesame.

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

The orange confiture and floral notes echo the caramelised banana and warm brownie, while its round, full-bodied sweetness and balancing acidity stand up to the dark chocolate and caramel without being overpowered.

DINNER MENU

Two Courses £54 - Three Courses £59.50

Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

STARTERS

Pan-Seared Scallops **gf** (£2.50 supp.)

lemon & chive beurre blanc – crispy bacon – caper – sun-blushed tomato

Seared Tuna **gf**

sesame panna cotta – ponzu gel – enoki mushrooms – coriander

Wild Mushroom Risotto **gfo v veo**

yeast crumb – parmesan crisp – roasted onion

Chicken Liver Mousse **gfo**

pickled plum purée – sourdough crostini – crispy ham hock croquette

Slow Braised Short Rib Croquette

parmesan custard – watercress – black pepper mayo

MAINS

Pan-fried Fillet of Cod **gf**

pea purée – tartar sauce – crispy potatoes – pickled onion purée

Roast Breast of Gressingham Duck **gfo n**

roasted carrot – carrot purée – dukkah – soy gel – black sesame noodles

Slow Cooked Pork Belly **gfo**

black pudding bon bon – potato & smoked bacon terrine – creamed leeks – mustard sauce

Fillet of Beef **gfo** (£4 supp.)

celeriac purée – cavolo nero – mushroom ketchup – stilton croquette

Tartlet of Sun Blushed Tomato, Basil & Mascarpone **v**

charred courgette – red pepper purée – black olive oil

DESSERTS

White Chocolate and Miso Crème Brûlée **gfo v**

yoghurt sorbet – shortbread

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

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

Dark Chocolate Cremeux **gfo v**

caramelised banana – warm brownie – caramel

Warm Banana & Date Pudding **v**

rum & raisin ice cream – toffee sauce

Strawberry Parfait **gf vo**

lemon mousse – strawberry compote – meringue

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)

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DINNER TASTING MENU

Eight Courses £82pp - Wine (optional) £52pp
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

Wild Mushroom Risotto **gfo v veo**

yeast crumb – parmesan crisp – roasted onion

'AUS' Estate Reserve Chardonnay | Australia

Chicken Liver Mousse **gfo**

pickled plum purée – sourdough crostini – crispy ham hock croquette

Lachâteau Crémant de Loire Brut 'Tête de Cuvée' | France

Pan-seared Scallops **gf**

lemon & chive beurre blanc – crispy bacon – caper – sun-blushed tomato

Via Barrosa Albariño | Spain

Pan-fried Fillet of Cod **gf**

pea purée – tartar sauce – crispy potatoes – pickled onion purée

Aroha Bay Sauvignon Blanc | New Zealand

Roast Breast of Gressingham Duck **gfo n**

roasted carrot – carrot purée – dukkah – soy gel – black sesame noodles

Ravens Hill 2023, Three Choirs Vineyards | England

Cheese Course - Clawson Blue **gfo n**

pear - hazelnut - crisp walnut bread

'The Den' Pinotage, Painted Wolf Wines | South Africa

Strawberry Parfait **gf vo**

lemon mousse – strawberry compote – meringue

Vouvray 'Les Bosquettes', Domaine Sauvion | France

Dark Chocolate Cremeux **gfo v**

caramelised banana – warm brownie – caramel

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

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)



For more on the wine pairings, PTO

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'AUS' Estate Reserve Chardonnay | Australia

Fresh, fruit-driven and gently oaked - the wine's subtle roundness echoes the umami depth of the mushroom and toasted yeast crumb, while its freshness keeps the parmesan and roasted onion from feeling heavy.

Lachâteau Crémant de Loire Brut 'Tête de Cuvée' | France

Brioche notes mirror the sourdough crostini, while its red-fruit character and fine, structured bubbles cut cleanly through the rich mousse and ham hock croquette, echoing the pickled plum's sweetness.

Via Barrosa Albariño | Spain

Its zippy citrus and orange blossom notes lift the lemon and chive beurre blanc, while the bright, saline finish stands up to the crispy bacon and caper, mirroring the sweetness of the sun-blushed tomato.

Aroha Bay Sauvignon Blanc | New Zealand

Guava and lime notes brighten the sweetness of the pea purée, while the wine's mineral edge and citrus zing echo the tartar sauce and cut through the crispy potatoes. Acidity balances the pickled onion purée.

Ravens Hill 2023, Three Choirs Vineyards | England

Ripe blackberry, cherry and damson have the weight to match the duck. Soft vanilla oak and toasted note pick up the dukkah's spice/roasted carrot's sweetness, with soft tannins that won't fight the soy gel/sesame.

'The Den' Pinotage, Painted Wolf Wines | South Africa

Rich blackberry and plum fruit with a smoky edge stand up to the Clawson Blue, while its soft tannins echo the pear and walnut bread's nuttiness, matched by the hazelnut.

Vouvray 'Les Bosquettes', Domaine Sauvion | France

Honeyed richness matches the sweetness of the meringue, the wine's soft, round palate cushions the sharp lemon mousse, and its medium-dry finish sits comfortably alongside the strawberry compote.

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

The orange confiture and floral notes echo the caramelised banana and warm brownie, while its full-bodied sweetness and balancing acidity stand up to the dark chocolate and caramel without being overpowered.

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homemade chutney - celery salted butter

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