LUNCH MENU

stones
RESTAURANT

Two Courses £47 - Three Courses £52.50
Wednesday - Saturday - 12-1.30pm

STARTERS

Smoked Haddock Risotto gf
confit egg yolk - dill emulsion - caper scraps

Duck Liver Mousse gf n
roasted merguez sausage - cherry gel - endive - toasted almond - sherry vinegar reduction

Confit Leek Terrine gf v veo n
goat's cheese mousse - pickled walnut - crispy leeks - burnt leek powder

MAINS

Pancetta Wrapped Pork Fillet gf n
creamed potato - white bean ragout - tenderstem broccoli - chilli & almond crumble - romesco sauce

Rump of Lamb gfo
cannelloni of slow cooked shoulder - courgette & basil purée - charred courgette - feta - crispy capers

Roasted Monkfish Tail gf
confit potato - roast squash - salted cucumber - curried mussel butter sauce

DESSERTS

Orange & Cardamom Crème Brûlée gfo n
pistachio & rosemary biscotti

Selection of British Cheeses (£6 Supp.) gfo vo
quince jelly - dehydrated malt loaf - crackers - homemade chutney - celery salted butter

Chocolate & Raspberry Cremeux gfo
burnt orange sponge - lime ice cream

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. I vo veg. option I ve vegan I veo vegan option gf gluten free I gfo gluten free option I n contains nuts