

AUTUMN LUNCH MENU '21

Two Courses £28 Three Courses £32.50

Wednesday until Saturday

12-1.30pm

stones
RESTAURANT

STARTERS

Pumpkin and Wild Mushroom Risotto *v*

pumpkin seed, truffle, cured egg yolk

Gruyere Royale *v*

roasted onion consommé, onion crumb, chive

MAINS

Slow-Cooked Pork Belly

smoked mash, spiced lentils, carrot, coriander

Cornish Fish of the Day

crushed new potatoes, baby leeks, warm tartare sauce

DESSERTS

Vanilla Crème Brûlée

gingerbread, blackberry and brown butter ice cream

Lemon Posset

caramelized white chocolate, sorrel ice cream, meringue

Add a Cheese Course to share (£8.50)

Smoked Brie, Yorkshire Blue, Coverdale,

Cornish Yarg, White stilton, Capricorn Goat's Cheese

Please note the restaurant closes at 3.30pm to allow us time to prepare for our evening service, thank you.

If you have a specific allergy or dietary requirement, please let us know. *v* vegetarian



AUTUMN MENU '21

Two Courses £39.50 Three Courses £43.50

Tuesday 6-8.30pm

Wednesday until Saturday 12-1.30pm and 6-8.30pm

stones
RESTAURANT

STARTERS

Venison Tartare

crisp parmesan, cured egg yolk, walnut ketchup, blackberry vinegar

Butter Roasted Celeriac *v*

pecorino, mint, watercress, homemade crumpet

Crab Tartlet

courgette, lemon verbena, crab bisque emulsion, crisp sourdough

Seared Scallops (£2.50 supp.)

nori, warm potted shrimp, coriander, lemongrass and chilli broth

Homemade Black Pudding

pig liver parfait, pumpkin, pistachio, apple

MAINS

Slow-Cooked Short Rib of Beef

creamed mash, English peas, burnt onion, watercress, smoked bone marrow sauce

Rump of Lamb

slow cooked shoulder and potato terrine, beetroot, heritage carrot, basil emulsion

Hoisin Glazed Duck Breast

duck fat rosti potato, caramelized cauliflower, blackberry, pickled cucumber, hoisin jus

Fillet of Lemon Sole

hasselback potato, baby leeks, potted brown shrimp and seaweed sauce, tarragon, sea herbs

Textures of Broccoli *v*

wild mushroom arancini, blue cheese, tapioca, mushroom sauce

DESSERTS

Carrot Cake

beetroot, honey and walnut crumble, whipped goats curd

Chocolate Orange Pave

orange jelly, sweet tea ice cream

Selection of British Cheeses (£3 supp.)

quince jelly, dehydrated malt loaf

Honey Custard Tart

fig, whipped yoghurt, hazelnut, toffee

Choux Bun

salted caramel, pear, lime, peanut butter mousse

Add a Cheese Course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Coverdale,
Cornish Yarg, White stilton, Capricorn Goat's Cheese*

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