

THE STONES HOTEL MENU

Sunday Lunch Menu

2 COURSE £25

3 COURSE £29.50

STARTERS

Stones' Soup of the Day, Croutons, Windrush Bread

Wiltshire Loaf and Chive Twice Baked Soufflé

Pan Seared Pigeon Breast, Roasted Beets, Pickled Wild Mushrooms, Thyme Jus

Lemon, Lime and Coriander Crab Cake, Caper Beurre Blanc, Micro Salad

MAINS

Roast Beef, Yorkshire Pudding, Gravy, Roast Potatoes, Seasonal Vegetables

Braised Blade of Beef, Oxtail Hash Croquette, Celeriac Puree,

Roasted Shallots, Red Wine Jus, Dauphinoise Potatoes, Tenderstem Broccoli.

Belly Pork Char Sui, Bok Choy, Stir Fried Vegetables, Egg Fried Rice,

Soy and Sesame Dressing.

Pan Fried Sea Bass Fillet, Butternut Squash, Fennel and Carrot,

Buttered Baby Charlottes, Wilted Spinach.

Herb Gnocchi, Parsley Root, Leeks, Goats Cheese, Crispy Hens Egg.

DESSERTS

Flourless Chocolate and Orange Cake, Orange Syrup, Blood Orange Sorbet

Peanut Butter Parfait, Peanut Brittle, Caramel Sauce, Chocolate Ice Cream

Stem Ginger Panna Cotta, Soused Rhubarb, Rhubarb Puree, Shortbread

REGIONAL CHEESE PLATTER - £3.50 supplement

Wiltshire Loaf, *Brinkworth Farm cheddar style cheese, rich and creamy in flavour*

Royal Basset Blue, *again from the Brinkworth Estate, a blue cheese with a hint of citrus*

Bath Soft, *from Kelston Nr Bath, strong aroma, but smooth and creamy on the palate*

Fudges Artisan Biscuits, Our own Pear Chutney, Celery, Grapes, Apple, and Quince Jelly

Please be aware that our menu is prepared in an environment where allergenic products; peanuts, sesame, gluten etc are stored and prepared. Therefore, we cannot guarantee any food item is free of trace elements of recognised allergens. Please discuss dietary requirements with a member of our team