



THE STONE TROUGH INN

K I R K H A M A B B E Y

STARTERS

- Goats Cheese & truffled honey with pickled shallots, hazelnuts & caramelised onion purée, served on an open puff pastry tart -6.00
- Sticky Pork Cheeks with chorizo arancini, sweet cider sauce & paprika quavers- 6.50
- Venison Carpaccio served with rocket & dark chocolate hazelnut jus- 8.00
- Mackerel Fillet served on toast with a smoked tomato relish & petite salad- 6.20
- Ravioli of Wild Garlic stuffed with nettles & ricotta, with a pine-nut salad garnish -6.00

MAINS

- Cod Fillet, pan-roasted with calamari & served with crushed new potatoes, Peperonata sauce & Samphire – 13.95
- Pork Trio of braised belly, glazed cheek & a pea and ham parcel, served with creamy mash potato, crackling & carrots – 14.00
- Lamb Hot Pot & Rack of Lamb served pink with wild garlic mash potato, capers & seasonal Spring vegetables – 19.75
- Chicken Supreme, pan-roasted & served with truffled dauphinoise potato, crispy kale & burnt carrots -14.50
- Smoked Haddock poached in milk, served on pea & mint risotto, finished with pea shoots -13.95

DESSERTS

- Cheese board- please ask for todays selection of 3 Yorkshire cheeses, served with celery, tomato relish, smoked butter & biscuits – 6.00
- Blood Orange Cheesecake with sherbet, chocolate soil, orange crisp & blood orange sorbet -5.40
- Milk Panna Cotta with textures of rhubarb & finished with a ginger crumb - 5.40
- Dark Chocolate Torte with crystallised violets & parma violet sorbet - 5.40
- Pineapple roasted in rum, with coconut milk sorbet, pineapple gel & coconut crumbs -5.40

Nibbles

Bread served with Flavoured Butters

2.00

Marinated Mixed Olives

2.00

Poppy Seed Quavers

2.00

Toasted Spiced Almonds

2.00

Crispy Pig Skin Popcorn

2.00

Starters

Daily Soup (v)

4.95

Camembert for two with garlic & Rosemary (v)

10.50

Pea & Asparagus Risotto (v)

4.95

Ham Hock Terrine with a pineapple & chilli salsa

6.75

Beer Battered Prawns with Wasabi mayo

6.50

Salt & Pepper Squid with chilli sauce

6.00

Sandwiches & Salads

MONDAY – SATURDAY LUNCH

Grilled Halloumi Sandwich with roasted red peppers & homemade pesto (v)

7.00

Grilled Cheese Sandwich served with a bowl of Daily Soup (v)

7.00

Pan Fried Steak & Mushroom Sandwich with horseradish jus & melted cheese

10.00

Triple-decker Chicken & Bacon Club with fried egg, tomato & lettuce

8.50

Pickled Peaches & crumbled Feta Salad with walnuts, basil & mint (v)

9.50

Chicken or Prawn Caesar Salad with bacon lardons & a parmesan crisp

10.95

Main Course

Stone Trough Inn Beer Battered Fish & Chips
...our quirky version of a classic

13.00

Grilled Sea Trout & Summer greens served with a buttermilk & potato broth

13.95

Roasted Rosemary & Lemon Chicken, with grilled asparagus & oven baked Porcini risotto

14.95

Roasted Red Pepper Tagliatelle with sundried & cherry tomatoes (v)

10.00

Beer Battered Halloumi, minted crushed peas, tartar sauce & chips (v)

11.00

Moroccan Lamb with apricot cous cous & a spiced yogurt dressing

14.65

Homemade Beef Burger with melted cheese, bacon, beef ragu, fried shallots & chips

13.00

'Surf n Turf' 10oz Flat Iron Steak with chilli glazed prawns, chips & a Caesar salad garnish

21.50

Dexter 10oz Rump, milk soaked shallots, roasted field mushroom, chips & bone marrow butter

17.95

Sides & Sauces

Caesar Salad 2.00 - House Salad 2.00 - Chips 2.00 - New Potatoes 2.00 - Onion rings 2.00 - Buttered Peas & lettuce 2.00 – Cream Spinach 2.00
Peppercorn Sauce 1.95 - Whiskey Mushroom Sauce 1.95

Homemade Pudds

Summer Fruits Eton Mess

with cracked black pepper & basil

5.40

Warm Sticky Toffee Pudding with ice cream

5.60

Passion Fruit Cheesecake

with lemon grass & lime sorbet

5.60

Hedgerow fruits Bakewell Tart with thick Cream

5.65

Dark Chocolate & Seville Orange Brownie

with ice cream

5.60

Yorkshire Cheese Board with oatcakes & fruitcake.

7.50

Dessert Wines & Port (50ml)

Ramos Pinto, Collector, Reserva, Port

From the Upper Douro, Quality Vintage, just bursting with flavour. 3.00

Muskadel, Nuy Winery, South Africa

A lovely light wine packed with raisins, sunshine & honey. 2.75

Moscatel de Setubal, Bacalhoa, Portugal

Smooth sweet with fresh flavours of intense orange blossom, tea & raisins. 2.50

Coffees & Teas

Espresso 2.25

Large Espresso 2.75

Americano 2.25

Macchiato 2.35

Cappuccino 2.35

Latte 2.35

Mocha 3.25

Hot Chocolate 2.90

Liqueur Coffee 5.10

Teas 2.00

V stands for Vegetarian

If you suffer from any allergies please make us aware, in accordance with the law we are happy to provide information on specified allergens contained in our dishes. Some of our meat, chicken & fish dishes may contain bone. All prices inclusive of VAT at current rate



THE CARVERY

Sunday Set Menu

1 course £10

2 courses £14

3 courses £17

Whitebait with Lemon Aioli
Yorkshire Beef Pasties with Henderson's Relish
Tomato & Basil Soup with crusty bread (v)

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Topside of Beef, Turkey or Honey & Mustard Glazed Ham
served with Roast Potatoes, Yorkshire Puddings,
Seasonal Vegetables & Gravy

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Homemade Sticky Toffee Pudding with vanilla ice cream
Apple Pie with Custard-made with apples from our own garden
3 scoops of Ice-Cream -ask your sever for todays flavours

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STARTERS

- Beer Battered Prawns, served with sweet chilli dip & wasabi mayo – 6.50
- Soup of the day with crusty bread (v) – 4.95
- Chicken Liver Parfait with sourdough & tomato relish – 5.50

MAINS

- Pie of the Day, in a homemade shortcrust pastry base, topped with mash potato – served with garden peas & gravy – 13.00
- Homemade 6oz Beef Burger with beef ragu, mushrooms, bacon, melted cheese, milk-soaked shallots & hand-cut chips – 12.00
- Our quirky version of Beer Battered Fish & Chips with minted crushed peas, tartar sauce & a pickled egg – 13.00
- Beer Battered Halloumi, with minted crushed peas, tartar sauce & pickled egg (v) – 13.00
- Pork & Leek Sausages, served with mashed potato, garden peas & gravy – 10.00
- Sunblush Tomato Arancini, panzanella salad & sunflower seed pesto (v) – 11.95

SIDES

Chips – 2.00 Onion Rings – 2.00 New Potatoes – 2.00 Cheesy Chips – 2.50
House Salad – 2.00 Creamed Spinach – 2.00

PUDDING

- Sticky Toffee Pudding with vanilla ice cream – 5.00
- Traditional Artic Roll – 5.00
- Eton Mess – ask your server for today's flavour! – 5.00

Main Courses – 5.95

Meat Balls & Pasta

Cheese Burger & Chips

Chicken Club Sandwich & Chips

Fish & Chips

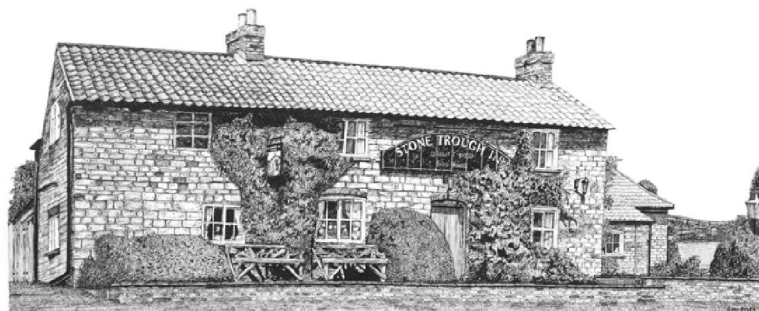
Puddings – 3.00

Sticky Toffee Pudding with ice cream

Chocolate Orange Brownie with ice cream

Mini Eton Mess

3 Scoops of ice cream



Sandwich Menu

Freshly prepared and ever changing, our sandwich selection is the perfect light bite to see you through to dinner time

Available Monday- Saturday Lunch

Pan Fried Steak & Mushroom Sandwich
with horseradish jus & melted cheese

Triple Decker Chicken & Bacon Club
with fried egg, tomato & lettuce

Example Sandwiches

Honey Roast Ham with Wholegrain Mustard
Prawn Marie Rose & Rocket

Roast Beef with Horseradish Cream
Traditional Yorkshire Cheese & Homemade Pickles



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Fizz

Once reserved for celebrations Fizz has become a part of everyday life!!
With this in mind we have chosen our Prosecco well, and our Champagne even better!

Prosecco Cuvee Oro, Spumante – Italy
Perfect any time! 125ml £4.50 £22.50

Louis Roederer, Brut Premier, Reims, Champagne - France
A sublime Champagne, matured for a minimum of 42 months before release, just one of the reasons why this Champagne is so special! £50.00

Gusbourne, Brut Reserve, Appledore, Kent – England
Sparkling wines that stand up to French Champagne Houses £45.00

Ruinart, Rose, Reims, Champagne – France
One of the best “pink” Champagnes you can get. £75.00

WHITE WINE SELECTION

70ml 175ml 250ml 750ml

Sauvignon Blanc, Nostros, - Chile
The Casablanca Valley is recognised as the best area for growing cool climate Chilean Sauvignon Blanc. Crisp and fresh with lots of fruit.
£1.65 £4.15 £5.90 £16.50

Chenin Blanc, Klippenkop Estate - South Africa
One of the world's most underrated grape varieties - its full of character with richness, depth and has a wonderful zing of freshness on the finish.
£1.65 £4.15 £5.90 £16.50

Pinot Grigio, Carlo Damiani, Veneto - Italy
Wonderful aromatics of apricots and peaches, on the palate more white orchard fruits .Dry, crisp and very refreshing.
£1.85 £4.50 £6.50 £17.50

Sauvignon Blanc, Mount Vernon - New Zealand
A great example of this famous New Zealand wine, crisp, slightly herbaceous, with tropical undertones.
£2.40 £5.75 £8.25 £23.50

Chablis, Domaine Seguinot- Bordet, Burgundy - France
7th Generation Chablis producers, this is Chablis at its best. A perfect harmony of flowers and fruit with lovely biscuit notes to finish
£2.75 £6.75 £9.50 £27.50

Crisp, Dry and Fruity Whites

Light, gently fruity and above all refreshing - the very essence of the aperitif style and made for delicate food & fish dishes

Vinho Verde, Quinta da Raza - Portugal
If ever a wine could be chosen for summer - this is it! Bright, fresh, with stone fruit flavours, wonderfully dry with a delicate spritz. £21.50

Viognier, Mar Mar, Sicily - Italy
A grape that we love to champion! Well textured with a fresh crisp acidity and a delightful aromatic charm ,this is a great crowd pleaser! £22.50

Albarino, Zios, Rias Baixas - Spain
The Albarino grape is the trendy grape at the moment. Hints of lime and citrus, highly aromatic with fantastic acidity. £30.00

Classic & Complex Whites

Rich and textural, not overtly fruity but a natural partner to oak. Made for richer white meat, fish dishes & butter based sauces

Chardonnay, The Accomplice - Australia
Chardonnay is making a serious come back - with this little number leading the way. Lively peach and nectarine flavours, creamy texture, fresh citrus and a whiff of oak.
£18.50

Sancerre, Domaine Dezat, Loire Valley - France
Sauvignon Blanc from its classical spiritual home, the Loire Valley. Aromatic and vibrant - Sauvignon at its very best. £31.50

Puligny-Montrachet, 1er Cru, Domaine Chavy, Burgundy - France
The revered name of Puligny Montrachet sends a shiver down the spine of Chardonnay lovers! A beautiful example of Chardonnay from a grower who makes sublime wine!
£50.00

Rose Wine

Roses have changed so much in the last few years- we have chosen two that are great aperitifs and also due to being a lighter, drier style, complement our food.

70ml 175ml 250ml 750ml

Pinot Grigio Rose, Carlo Damiani, Veneto - Italy
By leaving the coppery hued skins of the Pinot Grigio grapes with the juice, you get a delicate pink with great flavour. £1.95 £4.50 £6.50 £17.50

Three Choirs, Estate Reserve Rose - England
With the warming of the climate we are now producing some good wines in “old blighty”, perhaps better known for our amazing sparkling wines, we also produce some great still wines. 22.50

RED WINE SELECTION

70ml 175ml 250ml 750ml

Merlot, Cornellana, Cachapoal Valley - Chile
A good Merlot should be soft, jammy and plummy with good structure and not too much tannin - our choice is just that!
£1.85 £4.15 £5.90 £16.50

Pinot Noir, Reserve, Nostros, Casablanca Valley - Chile
A fantastic Pinot Noir from outside of Burgundy, fruit laden, low tannins and just a wonderful drink. £1.95 £4.25 £6.25 £17.00

Shiraz, The Accomplice, South Eastern - Australia
The Rhone Valleys famous grape does particularly well in Australia. Spice, black fruits and a dusting of pepper are all found in this rich wine.
£2.10 £4.75 £6.75 £18.50

Malbec, Melodias, Trappiche, Mendoza – Argentina
From the famous cattle country, big wines for big meat - Here at The Stone Trough we find it works even better with a bit of Yorkshire Beef!
£2.25 £5.25 £7.50 £20.00

Rioja Gran Reserva, Cerro Anon, Rioja - Spain
Aged in cask and then aged in bottle - Gran Reserva Rioja is the epitome of a satisfying glass of red - If you are going to have just one glass, why not make it a good one? £3.40 £7.50 £11.00 £30.00

Lighter, Easy Drinking, Rounded Soft Reds

With gentle tannin levels, mellow and soft making them good all round food pairing options. Ideal with lighter meat and game dishes.

Carignan, Old Vines, Le Sanglier de la Montagne - France
From the rugged countryside to the west of Carcassonne, a delicious wine made from the Carignan grape - giving soft elegant red berry fruits and relatively low tannins. £19.50

Chateau Vieux Peyroquet, Saint-Emilion, Bordeaux - France
From the 2011 vintage, a Merlot dominated blend from one of France's most famous and best loved wine regions, Saint-Emilion! £28.50

Gusbourne Pinot Noir - England
A classic cool climate Pinot Noir, characteristics of raspberry and strawberry patisserie with notes of peppermint and black pepper. A juicy palate of cherry and cranberry is backed up with a touch of sweet vanilla wood and coffee. £45.00

Full Bodied, Rich, Spicy and Hearty Reds

Rich and tannic but also savoury - wines which are transformed when partnered with rich meat and savoury dishes

Carlos Reynolds, Julian Reynolds, Alentejo - Portugal
If you're a Rioja fan and want something with just a bit more depth, a little riper fruit, then look no further, one of Portugal's great wines. £22.50

Chocoholic Pinotage, Darling Cellars, Stellenbosch - South Africa
Big bold with lots of depth & structure, fruity with ripe tannins, and subtle hints of cocoa £25.00

Cotes du Rhone, Domaine de l' Espigouette, Rhone- France
A blend of Grenache and Syrah, with a nose of dried fruit, figs and cranberry. It is expressive with a lively palate. £27.50



All prices include VAT at current rate.