



SAMPLE EVENING MENU

Complimentary homemade bread, served with salted Yorkshire butter (GFA)

Pea & mint soup topped with herb oil (GF/V.VE)

Calamari with sweet chilli jam and mixed leaf salad (DF)

Breast of quail and confit leg with pearl barley, sweetcorn, and onion purée (GFA)

Whipped goats cheese with beetroot relish, linseed cracker, and nasturtium leaf (V)

Pan fried lamb rump with pea purée and red wine jus

Duck breast with celeriac puree, savoy cabbage and Cumberland sauce (GF)

Baked cod with basil pesto and roasted cherry tomatoes (GF)

Rosemary polenta, and tomato compôte, with creamed spinach and pine nuts (V/N/GF)

All mains are served with Parmentier potatoes, kale & chestnuts, and maple roasted cauliflower (N)

Dauphinoise potatoes - 4.5 Mixed leaf salad - 3

Roasted carrots & beets - 4

Apple and cinnamon crumble with custard (GFA/DFA)

Mango cheesecake with mango coulis and seasonal berries

Stone House sticky toffee pudding served with butterscotch sauce & ice cream

Fresh fruit salad served with choice of homemade ice cream or cream (GF/DFA/VEA)

Complimentary tea or filter coffee & petit fours

In the mood for something fancier? See our Cheese & Dessert Menu for our speciality hot drink options

2 courses - 43 per person

3 courses - 49 per person

No service charge is added to your bill



Please advise our staff of any food allergies or intolerances when placing your order

df: dairy free gf: gluten free n: contains nuts v: vegetarian ve: vegan s: contains sesame dfa: dairy free available gfa: gluten free available



dessert

Apple and cinnamon crumble with custard (GFA/DFA)
Mango cheesecake with mango coulis and seasonal berries
Stone House sticky toffee pudding served with butterscotch sauce & ice cream
Fresh fruit salad served with choice of homemade ice cream or cream (GF/DFA/VEA)

cheese course

You are in Wensleydale after all! A selection of local cheeses, served with crackers, grapes & celery (GFA)
- choose from:

Wensleydale - Wensleydale & Cranberry - Wensleydale Blue - Brie - Guest Cheeses (ask our team)
One cheese - 4 Two cheeses - 7.5 Three cheeses - 10

Fancy a glass of port to go with it?
Taylor's LBV - 4.75 Cockburn's Fine Ruby - 4.5

affogato

A scoop of delicious Wensleydale vanilla ice cream, topped with a shot of velvety espresso (gf/dfa) - 6
Why not add...
Amaretto - 4.5 Baileys - 4.95 Kahlúa - 4.5

tea, coffee and petit fours

All hot drinks are served with petit fours (n)

Pot of Yorkshire Tea - included
Pot of organic herbal and green teas - included
Pot of award-winning Three Peaks Blend filter coffee - included

Americano - 3.75 Latte - 3.95 Cappuccino - 3.95 Flat White - 3.95 Espresso - 3.45 Macchiato - 3.75

Irish Coffee - 8.5
Liqueur Coffee (Tia Maria, Baileys, or Cointreau) - 8.5

Add a shot of vanilla or caramel syrup - 0.5

Decaf options available



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provenance

At Stone House, we keep things simple: good food, home-made, with ingredients grown nearby.

As far as possible, our ingredients come from the farms, dairies, and suppliers of the Yorkshire Dales — places where people still do things the proper way. You'll find hand-cut meats, delicious dairy, and honest flavours on every plate, all rooted in the land and the people who know it best.

We've spent years building strong relationships with a group of dedicated local producers. Each one brings something special — from deep knowledge of their craft to a real care for quality and place. Together, we bring the Dales to the table — one well-sourced ingredient at a time.

Take a look at some of our trusted suppliers:

Hammond Butchers – Bainbridge

Just five miles up the road, the Hammonds have been quietly perfecting their craft for generations. Family-run, community-minded, and gloriously old-school, their meat is from local farms, expertly butchered, and packed with flavour.

Dales Dairies – Grassington

Milk, cream, and butter as they should be — full of flavour, full of integrity. From cows that graze the fields of the Dales and farmers who've been doing it right for generations. Thoughtfully made, quietly exceptional.

Wensleydale Creamery - Hawes

Cheesemaking runs deep in these parts, and Wensleydale Creamery has kept that tradition alive with rich, crumbly cheeses made using milk from nearby sustainable farms. It's proper Dales fare — full of flavour, rooted in history, and a proud staple in our kitchen.

Hodgsons - Hartlepool

When it comes to fish, we like it fresh, cold, and straight off the boat. This long-established family business in Hartlepool knows their pollock from their plaice and delivers pristine seafood with a side of true coastal know-how.

So there you have it — not just a supply chain, but a shared philosophy of doing things right. Every name on this list is part of what makes Stone House, well... Stone House. Come hungry, leave happy, and maybe a little more in love with the Dales.

