

TASTING MENU - EARLY SPRING

Eight Courses £48.50pp
Wine Flight £28.50pp

Stone's 2017 Tasting Menu offers eight wonderful courses marrying our house style to the season's best ingredients.

This menu is available Tuesday to Saturday evening and must be taken by the entire table.

WILD GARLIC AND POTATO SOUP

black pudding

Villa Wolf Pinot Gris | Germany

On the palate it is full and rich, filling the mouth with gorgeous flavours, great balance of fruit and acidity.

CHICKEN AND POTATO PRESSE

liver mousse, pickled plums, pan d'épice, pistachios

Pinot Grigio Corte Viola | Italy

Green apples on the nose, stone fruit flavours on the palate.

SMOKED EEL, SMOKED SALMON AND HORSERADISH ROULADE

caper, dill and avocado

Sancerre Le Haut Mesnil | France

Bright, clean with lemon and gooseberry bouquet.

Full body, rich fruit and lovely aftertaste.

ROASTED FILLET OF MONKFISH

grilled leeks, gem lettuce, shellfish and tomato sauce

Muscadet | France

Prestige cuvée from Domaine du Landreau Village, spices on the nose followed by fresh grapefruit/mineral notes and a wonderfully fresh, round mouthfeel.

TAMARIND GLAZED DUCK BREAST

sweet potato purée, pomegranate, feta and mint

Jordan Cabernet Sauvignon Merlot | South Africa

Intensely scented, warm, rich hints of wild dark berries and blackcurrants, soft spicy ending.

CHEESE

Berton Vineyard Black Shiraz | Australia

Big, powerful with succulent black fruit flavours and great balance.

WHITE CHOCOLATE

blueberry and lemon

Grahams Tawny 20 yrs | Portugal

Great complexity and harmony capturing the perfect balance between the young and aged port wines matured for over 20 years in seasoned oak casks.

PEANUT CARAMEL CHEESECAKE

caramel ice cream, peanut brittle

Paul Cluver Noble Late Harvest | South Africa

Complex, elegant. Slightly perfumed, floral notes. Hints of ripe peaches and pineapple. Clean, crisp... marmalade, beeswax and honey and a long finish.