

TASTING MENU

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.

BEETROOT, RICOTTA AND WATERCRESS SALAD
granola

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.

BREAST OF WOOD PIGEON

celeriac remoulade, blue cheese custard, walnuts

Chablis 1er Cru 'Vau Ligneau' | France

Dry, steely, a French classic from a top estate.

SEARED SCALLOPS

satay sauce, mango, coriander and chilli

Monmarthe Brut 1er Cru | France

First class 1er cru Champagne, elegant, dry and crisp with good fruit balance and lasting mousse.

BREAST OF GRESSINGHAM DUCK

watermelon, feta and mint, sherry vinegar reduction

The Crossings, Pinot Noir 2011 | New Zealand

Supple and intense. Delicate red berry aroma with dark cherry notes. Rich, persistent finish.

FISH OF THE DAY

crushed potatoes, olive, basil, gazpacho sauce

Taringi Sauvignon Blanc | New Zealand

Fresh & tingly with soft gooseberry flavours. Lovely crisp dry aftertaste.

CHEESE

Grahams 20yr Tawny Port | Portugal

Expertise of generations produce long, persistent spicy, raisined-fruit flavours that are very much to the fore.

"STRAWBERRIES AND CREAM"

panna cotta, soup, sorbet

Vouvray Comte de Boissier (med.) | France

A classy medium dry wine from the Loire valley, delicate with subtle fruit flavours.

CHOCOLATE AND BUTTERSCOTCH MOUSSE

salted caramel and popcorn ice cream

Paul Cluver Noble Late Harvest | South Africa

Hints of ripe peaches and pineapple. Clean, crisp with flavours of marmalade, beeswax and honey. Long finish.