

TASTING MENU - AUTUMN

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.

OYSTER VELOUTÉ

smoked eel, salt cod, lemon oil
Monmarthe Brut 1er Cru | France
First class 1er cru champagne, elegant, dry and crisp with good fruit balance and lasting mousse.

HOMEMADE VENISON SAUSAGE

liver mousse, pickled red cabbage, blackberry gel
Jordan Cabernet Sauvignon Merlot | South Africa
Intensely scented, warm, rich hints of wild dark berries and blackcurrants, soft spicy ending.

FILLET OF RED MULLET

fennel panna cotta, sardine ketchup, anchovy straws
Sauvignon Blanc Privilege | France
A most satisfying sauvignon blanc, luscious, bone dry with zesty citrus overtones.

PORK BELLY AND SEARED SCALLOPS

lightly curried cauliflower purée, caper, raisin and pomegranate dressing
Sancerre Le Haut Mesnil | France
Bright, clean with lemon and gooseberry bouquet. Full body, rich fruit and lovely aftertaste.

BRAISED BEEF CHEEK AND FILLET

butternut squash cannelloni, truffled cauliflower cheese purée
Simon Hackett Old Vine Grenache | Australia
Very rich and fruity, gleaned from the very old vines yielding mouthfuls of pure brilliance.

CHEESE

Elysium Black Muscat California | USA
Virtually black, with a rose-like aroma. Intense on the palate, full of rich velvety fruit.

VANILLA YOGHURT MOUSSE

plum compote, blood orange sorbet, warm citrus beignet
Vouvray Comte de Boissier (med.) | France
A classy medium dry wine from the Loire valley, delicate with subtle fruit flavours.

CHOCOLATE MOUSSES AND TEXTURES

coffee ice cream
The Crossings, Pinot Noir 2011 | New Zealand
Supple and intense. Delicate red berry aroma with dark cherry notes. Rich, persistent finish.