

## VEGETARIAN TASTING MENU - AUTUMN

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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.

### CEP BAVAROIS

*confit shallot tart, thyme foam*

Monmarthe Brut 1er Cru | France

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

### RISOTTO OF MUSHROOM

*sweetcorn, almond and tarragon*

Jordan Cabernet Sauvignon Merlot | South Africa

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

### WARM POACHED EGG

*onion bhaji, curry cream*

Sauvignon Blanc Privilege | France

*A most satisfying sauvignon blanc, luscious, bone dry with zesty citrus overtones.*

### CELERIAC ROULADE

*braised lentils, parsley foam*

Sancerre Le Haut Mesnil | France

*Bright, clean with lemon and gooseberry bouquet. Full body, rich fruit and lovely aftertaste.*

### ONION TART TATIN

*butternut squash cannelloni, 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.*