

Tasting



EIGHT COURSES £48.50PP WINE FLIGHT £28.50PP

Our 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.

1 CARROT SOUP

hazelnut, soured cream, anise oil

YALUMBA ORGANIC VIOGNIER / S. Australia

Full bodied, peach scented with honeysuckle, fennel and apricot on the palate, nectar.

2 HOMEMADE PHEASANT SAUSAGE

crisp pancetta, apple purée, cider & rosemary reduction

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.

3 SEARED SCALLOPS

crab risotto, creamed leeks, chorizo, avocado

GAVI DI GAVI TOLEDANA / Italy

A single estate wine. Cortese grape produces a delicate wine, juicy honey core and apple freshness.

4 FISH OF THE DAY

MUSCADET DE SEVRE / France

A prestige cuvée from the Domaine du Landreau

Village. Spices on the nose followed by fresh grapefruit/mineral notes and a fresh mouthfeel.

5 ROASTED LOIN OF VENISON

squash purée, celeriac, creamed kale, blackcurrant jus

CÔTES DU RHONE GUIGAL / France

Full-bodied. A robust core of dark fruit, and white pepper notes that make it a superb food wine.

6 SELECTION OF BRITISH CHEESES

quince jelly, dehydrated malt loaf

PAUL CLUVER NOBLE LATE HARVEST / S. Africa

Hints of ripe peaches & pineapple. Clean, crisp. Flavours of marmalade, beeswax & honey. Long finish.

7 LIME PARFAIT

sticky ginger and orange cake, spiced whisky syrup

TARINGI SAUVIGNON BLANC / N. Zealand

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

8 WARM CHOCOLATE AND PECAN TART

salted caramel ice cream, orange syrup

ELYSIUM BLACK MUSCAT / California

Virtually black, with a rose-like aroma. Intense on the palate, full of rich velvety fruit.



stones
RESTAURANT
at Christmas

