

VEGETARIAN TASTING MENU

Eight Courses £48.50pp

Wine Flight £28.50pp

Stone's 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.

CELERIAC AND CELERY SOUP

cep powder

Mill Creek Unoaked Chardonnay | Australia

SESAME CRUSTED FETA

jerusalem artichoke, hazelnuts, sherry vinegar

Taringi Sauvignon Blanc | New Zealand

ROASTED PUMPKIN RISOTTO

wild mushrooms, parsley oil

Gavi Di Gavi Toledana | Italy

WILD MUSHROOM

beetroot, roquefort, toasted sourdough

Grüner Veltliner Sonnerhof | Austria

ROASTED HERITAGE CARROT

orange and cumin hummus, pomegranate, goat's cheese

The Crossings, Pinot Noir | New Zealand

COURSE 6

LEMON AND VANILLA PARFAIT

poppy seed brittle, warm citrus madeleines

Vouvray Comte De Boissiere (Med.) | France

WHITE CHOCOLATE SET CREAM

banana, caramel, chocolate brownie

Elysium Black Muscat California | USA

ADD A CHEESE COURSE

3 cheeses £4.95 6 cheeses £7.95

stones
RESTAURANT