

## TASTING MENU

January/February 2019

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.

Eight Courses £52.50pp Wine Flight £28.50pp

### BUTTERNUT SQUASH AND FETA CHEESECAKE

*caramelised onion, brioche, rocket (v)*

Yalumba Organic Viognier | Australia

### CHICKEN AND CHORIZO BOUDIN

*chicken liver mousse, crisp chicken skin, sweetcorn*

Pinot Grigio Corte Viola | Italy

### SEARED SCALLOPS

*spiced aubergine, pumpkin seed granola, yuzu glaze*

Liberator Francophile Chenin Blanc | South Africa

### FILLET OF HAKE

*roasted salsify, mussel beignet, charred radicchio, lemon and fennel*

Taringi Sauvignon Blanc | New Zealand

### ROAST BREAST OF DUCK

*confit potato, pickled pineapple, sweetcorn, pistachio*

La Chamiza Polo Amateur Malbec | Argentina

### COURSE 6

*refresh*

### MANGO, YUZU AND COCONUT

*crisp puff pastry, lime sorbet*

Villa Wolf Pinot Gris | Germany

### BLACK FOREST PAVE

*cherry sorbet, cocoa nib tuille*

Château Manos Cadillac | France

Add a Cheese Course

3 cheeses £4.95 6 cheeses £7.95

If you have a specific allergy or dietary requirement, please let us know.

