

VEGETARIAN 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

Yalumba Organic Viognier | Australia

BROCCOLI SOUP

candied walnuts, crème fraîche, walnut and stilton bread

Pinot Grigio Corte Viola | Italy

GOAT'S CHEESE AND POTATO CANNELLONI

goat's cheese soup, caramelised onion brioche

Liberator Francophile Chenin Blanc | South Africa

CARAMELISED CAULIFLOWER RISOTTO

creamed leeks, truffle oil

Taringi Sauvignon Blanc | New Zealand

SHITAKI MUSHROOM AND HALLOUMI FRITTERS

smoked mash, chestnut and apple dressing

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

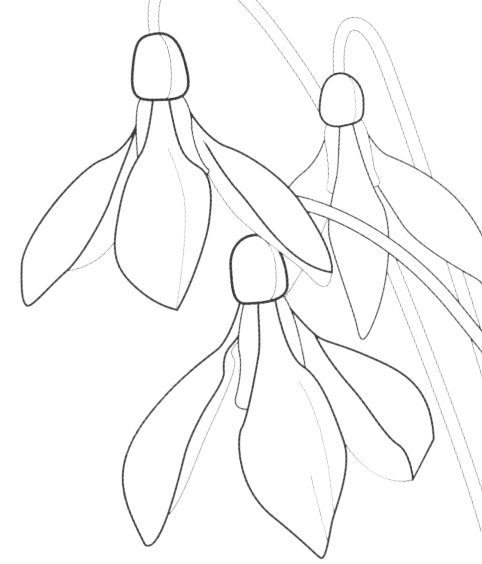
cherry sorbet, cocoa nib tuille

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.



stones
RESTAURANT