

TASTING MENU

Autumn 2020

Our Tasting Menu offers eight wonderful courses marrying house style to the season's best ingredients.

This menu is available Tuesday to Saturday evening 1830-2030 and must be taken by the entire table.

stones
RESTAURANT

Eight Courses £52.50pp Wine Flight £28.50pp

Venison Carpaccio

celeriac purée, glazed beetroot, mustard seed dressing

Mill Creek Chardonnay | Australia

melon, quince, lime

Blue Cheese Mousse

fig jam, fig cracker, sherry vinegar reduction, poppy seed purée

Villa Wolf Pinot Blanc | Germany

full, rich, fruits

Seared Scallops

pickled cucumber, lime mayonnaise, cucumber relish, leek oil

Taringi Sauvignon | New Zealand

fresh, gooseberry, crisp

Roasted Cod Cheeks

butterbean and chorizo cassoulet, parsley oil

Vergelen Cabernet Sauvignon | South Africa

complex, spicy, plum aroma

Breast of Gressingham Duck

red cabbage purée, smoked roasted carrot, hazelnuts, pommes anna

The Crossings Pinot Noir | New Zealand

dark, rich, persistent

Course Six - Refresh

Orange Blossom Curd

crisp puff pastry mille feuille, cocoa sorbet

Heaven on Earth | South Africa

muscat, fresh, sweetness

Muscovado Tart

roasted plum, yoghurt sorbet, cinnamon syrup

Vouvray | France

medium-dry, subtle, fruity

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

