

# VEGETARIAN 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

## Goats Cheese Croquette

*charred Mediterranean vegetables, basil pesto*

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*

## Sweetcorn Fritters

*pickled cucumber, lime mayonnaise, cucumber relish, leek oil*

Taringi Sauvignon | New Zealand

*fresh, gooseberry, crisp*

## Roasted Onion Risotto

*truffle, white asparagus, cep powder*

Vergelen Cabernet Sauvignon | South Africa

*complex, spicy, plum aroma*

## Butternut Squash Terrine

*apple and date purée, Roquefort croquettes, candied walnut, purple sprouting broccoli*

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

