

# SPRING VEGETARIAN MENU '21

Wednesday until Saturday 12-1.30pm

Tuesday until Saturday 6-8.30pm

**stones**  
RESTAURANT

## STARTER

Butternut Squash Velouté

*Feta, pickled carrot, chilli oil*

## STARTER OR MAIN

Pea and asparagus risotto

*Lemon oil*

## MAIN

Trio of Beetroot

*Leek fondue, mushroom purée, broad beans, sorrel velouté*

Turnip Fondant

*Onion purée, smoked mash, asparagus, sherry vinegar*

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



## SPRING VEGETARIAN TASTING MENU '21

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

Tuesday to Saturday evening. Must be taken by entire table.

Eight Courses £52.50pp Wine Flight £28.50pp

**stones**  
RESTAURANT

### Duo of Blue Cheese

*Poached grapes, herb salad, sherry vinegar, walnut*

### Gavi Di Gavi Toledana | Italy

*The Cortese grape produces a delicate wine, juicy honey like core and apple-like freshness.*

### Butternut Squash Velouté

*Feta, pickled carrot, chilli oil*

### Sancerre Le Haut Mesnil | France

*Bright, clean with lemon and gooseberry bouquet. Full body, rich fruit and lovely aftertaste.*

### Pea and Asparagus Risotto

*Lemon oil*

### Liberator Francophile Chenin Blanc | S. Africa

*Good minerality and a creamy palate of yellow apple and ripe apricot. Perfect.*

### Turnip Fondant

*Onion purée, smoked mash, asparagus, sherry vinegar*

### Taringi Sauvignon Blanc | New Zealand

*Fresh & tingly with soft gooseberry flavours. Lovely crisp dry aftertaste.*

### Trio of Beetroot

*Leek fondue, mushroom purée, broad beans, sorrel velouté*

### The Crossings, Pinot Noir | New Zealand

*Supple and intense. Delicate red berry aroma with dark cherry notes. Rich, persistent.*

## Course 6

### Strawberry Parfait

*White chocolate mousse, basil gel, chocolate crumb, elderflower syrup*

### Vouvray Comte De Boissiere (Med.) | France

*A classy medium dry wine from the Loire Valley, delicate with subtle fruit flavours.*

### Milk Chocolate Crème Brûlée

*Blood orange gel, Tonka bean ice cream*

### Heaven on Earth | South Africa

*Muscat grapes dried on straw before vinification. Freshness with natural acidity and sweetness.*

### Add a cheese course to share (£8.50)

*Smoked Brie, Yorkshire Blue, Singleton's Lancashire, Little Derby, Owd Timer, Capricorn's Goat*

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