

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.

Chocolate Pave

Coffee ice cream, caramelised white chocolate

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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