

SUMMER VEGETARIAN MENU

Lunch - Wednesday until Saturday 12-1.30pm

Dinner - Tuesday until Saturday 6-8.30pm

stones
RESTAURANT

STARTERS

Roasted Tomato Consommé

heritage tomato, basil, sourdough cracker, aged balsamic

Scorched Watermelon

aerated feta, pomegranate, pistachio, balsamic, herb salad

STARTER OR MAIN

Beetroot Risotto

goats' cheese, cured egg yolk

MAIN

Smoked New Potato Terrine

textures of onion, pea tartar dressing, sherry vinegar, watercress

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



SUMMER VEGETARIAN TASTING MENU

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

Scorched Watermelon

aerated feta, pomegranate, pistachio, balsamic, herb salad

Halfpenny Green Sparkling | England

Nose of apricot, ripe peach, honey, vanilla. Refreshing ripe stone fruit, brioche and ripe apple.

Warm Goat's Cheese

pickled mooli, sesame, chilli, apple

Grüner Veltliner Allram Strass | Austria

Clean, modern. Showing superb balance and real varietal character, intensity and finesse.

Roasted Tomato Consommé

heritage tomato, basil, sourdough cracker, aged balsamic

Berri Estate Unoaked Chardonnay | Australia

Fresh, lemony and crisp with a ripe acidity, a classic Chardonnay.

Beetroot Risotto

goats' cheese, cured egg yolk

Chablis 1er Cru "Vau Ligneau" | France

A french classic, dry and steely with all that is expected from a top estate.

Smoked New Potato Terrine

textures of onion, pea tartar dressing, sherry vinegar, watercress

Baglio Gibellina U Passimientto | Italy

Bright intense red fruit on the nose. The palate is warmed by smooth and elegant tannins.

Course 6

Textures of Strawberry

vanilla mousse, meringue, olive oil sponge, basil

Elysium Black Muscat California | USA

Virtually black, with a rose-like aroma. Intense on the palate, full of rich velvety fruit.

Caramelized White Chocolate and Miso Pave

whipped yoghurt, white chocolate crumb

White Knight Viognier | United States

Rich, creamy. Aromas of apple, nectarine, honeysuckle. A palate of tropical fruit and peach.

Add a cheese course to share (£8.50)

Smoked Brie, Yorkshire Blue, Singleton's Lancashire,

Little Derby, Owd Timer, Capricorn's Goat

