

AUTUMN VEGETARIAN MENU

Wednesday until Saturday 12-1.30pm

Tuesday until Saturday 6-8.30pm

stones
RESTAURANT

STARTERS

Butter Roasted Celeriac

pecorino, mint, watercress, homemade crumpet

or

Gruyere Royale

roasted onion consommé, onion crumb, chive

STARTER OR MAIN

Pumpkin and Wild Mushroom Risotto

pumpkin seed, truffle, cured egg yolk

MAIN

Textures of Broccoli

wild mushroom arancini, blue cheese, tapioca, mushroom sauce

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



AUTUMN 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 £55pp Wine Flight £31pp

stones
RESTAURANT

Butter Roasted Celeriac

pecorino, mint, watercress, homemade crumpet

La Girouette Sauvignon Blanc | France

Delivering the tang-tastic citrus fruit of the Loire and vibrancy of the Languedoc sun

Gruyere Royale

roasted onion consommé, onion crumb, chive

Sancerre Jean-Paul Balland | France

Hints of citrus, scents of anise and mint and a lively palate of vine peach and pear

Pumpkin and Wild Mushroom Risotto

pumpkin seed, truffle, cured egg yolk

Taringi Sauvignon Blanc | New Zealand

Fresh and tingly with soft gooseberry flavours with a lovely crisp dry aftertaste

Carrot Tartare

crisp parmesan, cured egg yolk, walnut ketchup, blackberry vinegar

The Crossings, Pinot Noir | New Zealand

Supple and intense, a delicate red berry aroma with dark cherry notes and a persistent finish

Textures of Broccoli

wild mushroom arancini, blue cheese, tapioca, mushroom sauce

Yalumba Organic Shiraz | Australia

Aromas of spiced plums, peppercorns and fruit cake, violets and spice, wonderfully savoury

Course 6

Carrot Cake

beetroot, honey and walnut crumble, whipped goats curd

Halfpenny Ansons Vale | England

Aromas of pear, elderflower, lemon, notes of citrus and elderflower and a perfect floral finish

Honey Custard Tart

fig, whipped yoghurt, hazelnut, toffee

Grahams 20yr Tawny Port

Long, persistent spicy, raisined-fruit flavours that are very much to the fore

Add a cheese course to share (£8.50)

Smoked Brie, Yorkshire Blue, Coverdale,

Cornish Yarg, White stilton, Capricorn Goat's Cheese

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