

# WINTER VEGETARIAN MENU

Wednesday until Saturday 12-1.30pm

Tuesday until Saturday 6-8.30pm

**stones**  
RESTAURANT

## STARTERS

Turnip Soup

*leek oil, onion textures*

## STARTER OR MAIN

Saffron Risotto

*crisp parmesan, aerated mild mushroom, feta and wasabi*

Smoked Potato Pave

*pickled walnut, Jerusalem Artichoke crisp and puree, truffle*

## MAIN

Salt Baked Celeriac

*black garlic, pearl barley, mushroom jus, sea aster*

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



## WINTER 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

### Aerated Wild Mushroom

*feta and wasabi, pearl barley*

### Turnip Soup

*leek oil, onion textures*

### Saffron Risotto

*crisp parmesan, aerated mild mushroom, feta and wasabi*

### Smoked Potato Pave

*pickled walnut, Jerusalem Artichoke crisp and purée, truffle*

### Salt Baked Celeriac

*black garlic, pearl barley, mushroom jus, sea aster*

### Cheese Course

*honey brioche, black bomber, fig, truffle*

### Miso Fudge

*passion fruit gel, lemon verbena*

### Coffee Cremeux

*caramelized milk crumb, iced coffee, milk crisp, salted caramel*

### Add a Cheese Board to share (£8.50)

*Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble, Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie*

### White Knight Viognier | United States

*Rich and creamy. Aromas of apple, nectarine, honeysuckle. Palate of tropical fruit and peach.*

### Villa Wolf Pinot Gris | Germany

*On the palate it is full and rich. Gorgeous flavours, great balance of fruit and acidity.*

### Ancora Pinot Grigio | Italy

*Fresh, dry with stone fruit, citrus aromas. Crisp, delicate with honeyed fruit and lemony acidity.*

### Chablis 1Er Cru "Vau Ligneau" | France

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

### Septima Malbec | Argentina

*Sweet fruits flavour – plums, blackberries. quince, soft tannins and a hint of vanilla.*

### Bodegas Voelos Rioja Reserva | Spain

*Tempranillo grapes aged for 24 month in French oak to produce a fruity, smooth Rioja.*

### Berri Estate Unoaked Chardonnay | Aus.

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

### Heaven on Earth | S. Africa

*Muscat grapes dried on straw before vinification. Rooibos tea added for fresh acidity and sweetness.*

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