

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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