

LATE WINTER VEGETARIAN MENU

Wednesday until Saturday 12-1.30pm

Tuesday until Saturday 6-8.30pm

stones
RESTAURANT

STARTER

Pea Velouté

ricotta, lovage, radish

STARTER OR MAIN

Crispy Dauphinoise Potato

aged parmesan, bread sauce, saffron aioli, fermented hispi cabbage

Heritage Carrot

carrot broth, coriander, linseed cracker

Black Garlic and Celeriac Risotto

pickled celeriac, parmesan

Roasted Satay Cauliflower

soy pickled leek, herb tempura, smoked mash

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



LATE 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

Crispy Dauphinoise Potato

aged parmesan, bread sauce, saffron aioli, fermented hispi cabbage

Pea Velouté

ricotta, lovage, radish

Black Garlic and Celeriac Risotto

pickled celeriac, parmesan

Heritage Carrot

carrot broth, coriander, linseed cracker

Roasted Satay Cauliflower

soy pickled leek, herb tempura, smoked mash

Beauvale Blue Cheese

lemon thyme loaf, apricot jam

Frangelico Choc Ice

salted caramel, hazelnut

Spiced Pear Parfait

crisp puff pastry, oat milk ice cream, miso fudge, sable crumble, lemon balm

Add a Cheese Board to share (£8.50)

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

Aus Reserve Chardonnay De Bortoli | Aus.

A fresh fruit-driven wine with subtle oak from De Bortoli, Riverina's award-winning family winery.

Cleef's Classic Collection Chenin Blanc | SA

A 'fruit salad' of tropical fruits on the palate. Rich texture, elegant minerality and a very long finish.

Sancerre Langlois Chateau de Fontaine-Audon | Fr.

The scent of grapefruit and passion fruit, a zesty burst of citrus fruit and flint with a lengthy finish.

Holmes Point Pinot Noir, Marlborough | NZ

A succulent Kiwi Pinot Noir with aromas of spice, dark Ghana chocolate and a juicy cherry mouthfeel.

11th Hour Cab Sauvignon, Eagle Rock | USA

Medium bodied with dark fruit flavours and aromas. Rich cherry, plum/stone fruit with mellow tannins.

Graham's 20yr Tawny Port | Portugal

Rich, softly sweet and smooth; perfectly balanced with a long and elegant finish.

Vouvray Les Bosquettes Domaine Sauvion | Fr.

Complex, soft and round this lovely medium dry, Chenin Blanc is filled with honey aromas.

Allan Scott Late Harvest Riesling | NZ

Clean, sweet honeysuckle and raisins mixed with tree-bleed maple syrup and a dusting of cinnamon.

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