

SPRING VEGETARIAN LUNCH MENU

Two Courses £28 Three Courses £32.50

Wednesday until Saturday 12-1.30pm

stones
RESTAURANT

STARTERS

Baked Potato Velouté v gf

chive, hash brown,

pickled onion

Salt Baked Celeriac v gf

celeriac mousse, tarragon,

hazelnut, parmesan, chive

STARTER OR MAIN

Triple Cooked Potato v gfo

dulse, beer pickled onion, wild garlic mayonnaise,

black bomber cheddar royale, malt crumb

Roasted Tomato Risotto v gf

crispy parmesan, black garlic,

salsa verde

MAIN

Sweet Potato Rarebit v

herb tempura, chickpea scotch egg,

borlotti bean butter sauce

If you have a specific allergy or dietary requirement, please let us know.
v vegetarian | gf gluten free gfo | gluten free options



SPRING VEGETARIAN MENU

Two Courses £39.50 Three Courses £43.50

Tuesday until Saturday 6-8.30pm

stones
RESTAURANT

STARTERS

Baked Potato Velouté v gf

chive, hash brown,

pickled onion

Salt Baked Celeriac v gf

celeriac mousse, tarragon,

hazelnut, parmesan, chive

STARTER OR MAIN

Triple Cooked Potato v gfo

dulse, beer pickled onion, wild garlic mayonnaise,

black bomber cheddar royale, malt crumb

Roasted Tomato Risotto v gf

crispy parmesan, black garlic,

salsa verde

MAIN

Sweet Potato Rarebit v

herb tempura, chickpea scotch egg,

borlotti bean butter sauce

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SPRING 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 £60pp Wine Flight £32.50pp

stones
RESTAURANT

Triple Cooked Potato v gfo
*dulse, beer pickled onion,
wild garlic mayonnaise,
black bomber cheddar royale, malt crumb*

Roasted Tomato Risotto v gf
*crispy parmesan, black garlic,
salsa verde*

Baked Potato Velouté v gf
*chive, hash brown,
pickled onion*

Salt Baked Celeriac v gf
*celeriac mousse, tarragon,
hazelnut, parmesan, chive*

Sweet Potato Rarebit v
*herb tempura, chickpea scotch egg,
borlotti bean butter sauce*

Colston Bassett v gfo
*iced quince,
walnut and stout biscuit*

Banana and Peanut Butter Choc Ice v gf
honeycomb

Pecan and Praline Parfait v gf
*orange curd, hazelnut brittle,
cocoa nib ice cream*

Outnumbered Sauvignon Blanc | NZ
*A refreshing, vibrant aromatic white
with aromas of fresh lime and gooseberry.*

Hen Pecked Picpoul de Pinet | France
*A crisp, citrus and steely wine,
even 'Chablis-esque' in style.*

Chablis Chartron et Trebuchet | France
*Crisp and clean with a rich bouquet and
elegant fruit characters.*

Lyme Bay 'Shoreline' Rosé | England
*Cherries, hedgerow rosehip, strawberry and
redcurrant. Refreshing and balanced acidity.*

'The Den' Pinotage Painted Wolf | SA
*Red and black summer berries - savoury,
spicey and toasty. Supple, smooth and easy
drinking.*

Mr Goose Shiraz | Australia
*Dark berry fruit aromas with vanilla.
Blackberry, plum, cherry, coffee and caramel.*

Lyme Bay Brut Res. Sparkling NV | Eng.
*Refreshing lemon and green apple notes, with
a vibrant and creamy mousse finish.*

Elysium Black Muscat California | USA
*Rose-like aroma. Intense on the palate,
full of rich velvety fruit.*

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