

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 £65.00pp (optional) Wine Flight £35.00pp

stones
RESTAURANT

Sweetcorn Velouté gf

lovage, house made ricotta, radish

Beetroot Risotto gf

basil, horseradish goats curd

Heritage Carrot Terrine 'a la Grecque' gf n

pickled shallot, hazelnut, radish

Jerusalem Artichoke gf n

blue cheese and walnut salad, blue cheese mousse, pickled walnut, sunflower seed, crispy potato

Textures of Cauliflower gf

cauliflower fondants, yeasted purée, cauliflower leaf kimchi, pickled raisins, mint, caper

Cheese gf

set 'parmesan' custard, crispy parmesan, parmesan air, truffle

Choc Ice gf

lemon and white chocolate choc ice, caramelised white chocolate, raspberry

Smoked Honey gf n

hazelnut dacquoise, honeycomb, candied hazelnut dust, red vein sorrel

Add a Cheese Board to Share (£8.50)

Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble, Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie served with quince jelly, dehydrated malt loaf, assorted crackers, homemade chutney

Cantine Volpi Gavi di Gavi DOCG I Italy

Dry, with a perfumed mineral character. Fruit on the palate, soft-textured with a dry, steely finish

Cleefs Classic Chenin Blanc I SA

A 'fruit salad' of tropical fruits. A rich texture and elegant minerality with a very long finish

'Little Cricket' Grüner Veltliner I Hungary

Dry, clean, and crisp with citrus notes, yellow plum, light green apple, & a hint of white pepper

Azabache Rioja Reserva I Spain

Candied red and black fruit aromas with soothing vanilla and toasted notes thanks to 2 years in oak

Oatley Signature Shiraz I Australia

Generous, expressive with dark fruit and black chocolate flavours

Grahams 20yr Tawny Port

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

Lyme Bay Shoreline White I England

Well-balanced, refreshing and complex. Enticing notes of pineapple and lime with a crisp finish

Château Petit Verdines Sauternes I Fr.

Elegant and ripe with lovely citrus and tropical fruit, and a luscious finish

Our Late Winter Lunch and Late Winter Menu are both available at lunchtimes. The menus can be ordered together. If choosing from the latter menu, upgrade supplements will be added to your bill. Please note the restaurant closes at 3.30pm to allow us time to prepare for our evening service, thank you. If you have a specific allergy or dietary requirement, please let us know.

v vegetarian | vo vegetarian option | gf gluten free | gfo gluten free option | n contains nuts

