

## DINNER TASTING MENU - VEGAN

Eight Courses £70pp - Wine (optional) £40pp  
Tuesday - Saturday - 6.00-8.30

**stones**  
RESTAURANT

### Salt-baked Beetroot **gfo n**

pickled onion - hazelnuts - sour dough - chive emulsion

### Beau Flamant Picpoul de Pinet | France

zesty - tropical - lengthy

### Celeriac Velouté **gf**

roast celeriac - truffle oil

### Aroha Bay Sauvignon Blanc | NZ

elegant - aromatic - guava

### Fig Jam **gf**

five spice cracker - pickled ginger - soy gel

### Pecorino IGP Terre di Chieti 'Pehhcora' | Italy

fresh - ripe - mineral

### White Bean & Baby Spinach Ragout **gf**

leek purée - cavalo nero - caramelised onion

### Mr Goose Shiraz | Australia

deep - vanilla - plum

### Maple Glazed Carrot **gfo n**

parisienne potatoes - red cabbage purée - pistachio

### Appassimento di Puglia Rosso | Italy

full - complex - cherry

### Refresh

### 'The Den' Pinotage Painted Wolf Wines | South Africa

berries - toasty - supple

### Vanilla Poached Pear **gfo**

bitter chocolate mousse - crisp puff pastry - pear sorbet

### Grahams 20yr Tawny Port

persistent - spicy - raisined

### Lemon & Vanilla Parfait **gfo**

winter berry compote - granola

### Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

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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

