

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 nfo**

bitter chocolate mousse - 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

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 | **nf** nut free option

