

DINNER TASTING MENU

Eight Courses £70pp - Wine (optional) £40pp
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

Salt-baked Beetroot **v gfo n**

whipped feta - pickled onion - hazelnuts - sour dough - chive emulsion

Beau Flamant Picpoul de Pinet | France

zesty - tropical - lengthy

Seared Scallops

crab arancini - leek purée - chorizo - saffron

Aroha Bay Sauvignon Blanc | NZ

elegant - aromatic - guava

Fish of the Day **gf**

white bean & shellfish ragout - cavalo nero - celeriac purée - caramelised onion - parsley

Pecorino IGP Terre di Chieti 'Pehhcora' | Italy

fresh - ripe - mineral

Venison Tartar **gf**

cured yolk - parmesan crisp - truffle mayo - beetroot relish

Mr Goose Shiraz | Australia

deep - vanilla - plum

Trio of Pork **gfo**

roasted garlic dauphinoise - maple glazed carrot - caramelised apple purée - grain mustard sauce

Appassimento di Puglia Rosso | Italy

full - complex - cherry

Gingerbread & Shropshire Blue Cannelloni **v**

pickled red onion - apricot purée

'The Den' Pinotage Painted Wolf Wines | South Africa

berries - toasty - supple

Tiramisu Terrine **gfo n**

amaretto cremeux - mascarpone & coffee ice cream

Grahams 20yr Tawny Port

persistent - spicy - raisined

Tonka Bean and Honey Set Custard **v gfo**

winter berry compote - granola - honeycomb

Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

Add a Cheese Board to Share (£8.50) **vo gfo**

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white -

kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

1997 Niepoort Vintage Port (£8.00) recommended robust -ripe - 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

