

VEGETARIAN MENU

Served at Lunch Wednesday - Saturday - 12-1.30pm
+ Dinner Tuesday - Saturday - 6.00-8.30

stones
RESTAURANT

STARTERS

Salt-baked Beetroot **gfo n**

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

Celeriac Velouté **gf**

roast celeriac - cured yolk - truffle oil - leek & stilton fondue

MAINS

Pressed Terrine of Root Vegetables **gf**

creamed savoy cabbage - parisienne potatoes - spiced parsnip purée - truffle emulsion

Roast Garlic Dauphinoise **gf n**

maple glazed carrot - red cabbage purée - pistachio crumb

DESSERTS

Warm Treacle Tart **vo n**

lemon & vanilla mousse - white chocolate ice cream

Vanilla Poached Pear **gfo nfo**

bitter chocolate mousse - crisp puff pastry - pear sorbet

Tonka Bean and Honey Set Custard **gfo**

winter berry compote - granola - honeycomb

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

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white - kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

Please note, the restaurant closes at 3.30pm to allow us time to prepare for our evening service.
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 | **no** nut free option

