

LUNCH TASTING MENU - V

Five Courses £50pp - Wine (optional) £30pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Salt-baked Beetroot **gfo n**

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

Beau Flamant Picpoul de Pinet | France

zesty - tropical - lengthy

Celeriac Velouté **gf**

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

Aroha Bay Sauvignon Blanc | NZ

elegant - aromatic - guava

Pressed Terrine of Root Vegetables **gf**

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

Pecorino IGP Terre di Chieti 'Pehhcora' | Italy

fresh - ripe - mineral

Roast Garlic Dauphinoise **gf n**

maple glazed carrot - red cabbage purée - pistachio crumb

Appassimento di Puglia Rosso | Italy

full - complex - cherry

Tonka Bean and Honey Set Custard **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

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

