

DINNER TASTING MENU - V

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

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

White Bean & Baby Spinach Ragout **gf**

leek purée - cavalo nero, - caramelised onion

Pecorino IGP Terre di Chieti 'Pehhcora' | Italy

fresh - ripe - mineral

Pressed Terrine of Root Vegetables **gf**

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

Mr Goose Shiraz | Australia

deep - vanilla - plum

Roast Garlic Dauphinoise **gf n**

maple glazed carrot - red cabbage purée - pistachio crumb

Appassimento di Puglia Rosso | Italy

full - complex - cherry

Gingerbread & Shropshire Blue Cannelloni

pickled red onion - apricot purée

'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

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

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

