

## LUNCH TASTING MENU - VEGAN

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 - truffle oil

### 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

### Maple Glazed Carrot **gf n**

parisienne potatoes - red cabbage purée - pistachio

### Appassimento di Puglia Rosso | Italy

full - complex - cherry

### Vanilla Poached Pear **gfo**

bitter chocolate mousse - crisp puff pastry - pear sorbet

### Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

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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

