

8 COURSE DINNER TASTING MENU - VEGAN

Eight Courses £75pp - Wine (optional) £45pp
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

Tomato & Basil Risotto **gfo n**

pine nuts – rocket

Aroha Bay Sauvignon Blanc | NZ

elegant - mineral - guava

Pickled Kohlrabi **gfo**

fennel – rye bread

'Little Cricket' Grüner Veltliner | Hungary

clean - crisp - apple

Roasted Chestnut Mushrooms **gfo**

mushroom purée - crisp sourdough - tarragon mayo - onion seeds

Sancerre Langlois Château de Fontaine-Audon | France

zesty - flinty - grapefruit

Spiced Lentils **gf**

squash purée – baby spinach – caramelised onion rosti

'AUS' Estate Reserve Chardonnay | Australia

fresh - subtle - oak

Beetroot Tarte Tatin **n**

pickled red onion – candied walnuts – rocket pesto

Oatley Signature Shiraz, McLaren Vale | Australia

bright - peppery - supple

Refresh

'The Den' Pinotage Painted Wolf Wines | South Africa

summer - savoury - toasty

Lemon Cheesecake **gf**

textures of raspberry

Château Petit Verdines Sauternes | France

ripe - citrus - luscious

Chocolate Pot **gf**

caramelised banana - banana sorbet

Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

If you have a specific allergy or dietary requirement, please let us know.

gf gluten free | **gfo** gluten free option | **v** vegetarian | **vo** vegetarian option | **veo** vegan option | **n** contains nuts

