

5 COURSE LUNCH TASTING MENU

Five Courses £55pp - Wine (optional) £35pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Tomato & Basil Risotto **gfo v n**

crispy feta – pine nuts – rocket

Aroha Bay Sauvignon Blanc | NZ

elegant - mineral - guava

Cured Salmon **gfo**

pickled kohlrabi – fennel – rye bread – dill emulsion

Sancerre Langlois Château de Fontaine-Audon | France

zesty - flinty - grapefruit

Grilled Fillet of Hake **gf**

crushed potatoes – purple sprouting broccoli – pickled cucumber – horseradish & thyme sauce

'AUS' Estate Reserve Chardonnay | Australia

fresh - subtle - oak

Roasted Rump of Lamb **gf**

caramelised onion rosti – carrot – feta – rosemary jus

Oatley Signature Shiraz, McLaren Vale | Australia

bright - peppery - supple

Lemon Posset **gfo v**

meringue – passion fruit curd – raspberry gel – poppy seed madeleine

Château Petit Verdines Sauternes | France

ripe - citrus - luscious

Add a Cheese Board to Share (£9.50) **gfo vo**

Wookey Hole Cheddar - Smoked Brie - Dovedale Blue

Cornish Yarg - Peakland White - Kidderton Ash Goat's

assorted crackers - homemade chutney - celery salted butter

Grahams Tawny 20yr Port (recommended) (£5.50) intense - berry - balance

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.

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

