

5 COURSE LUNCH TASTING MENU - V

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

stones
RESTAURANT

Tomato & Basil Risotto **gfo n**

crispy feta – pine nuts – rocket

Aroha Bay Sauvignon Blanc | NZ

elegant - mineral - guava

Blue Cheese Custard **gfo**

mushroom purée – tarragon emulsion – onion seed pastry

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**

goats' cheese – pickled red onion – candied walnuts – rocket pesto **Oatley Signature**

Shiraz, McLaren Vale | Australia

bright - peppery - supple

Lemon Posset **gfo**

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**

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

