

8 COURSE TASTING MENU - V

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

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

'Little Cricket' Grüner Veltliner | Hungary

clean - crisp - apple

Celeriac Remoulade **gf**

turnip & apple – chive oil

Sancerre Langlois Château de Fontaine-Audon | France

zesty - flinty - grapefruit

Spiced Lentils **gf**

squash purée – baby spinach – caramlised 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

Blue Cheese **n**

pear & walnut muffin

'The Den' Pinotage Painted Wolf Wines | South Africa

summer - savoury - toasty

Lemon Posset **gfo**

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

Château Petit Verdines Sauternes | France

ripe - citrus - luscious

Rhubarb Parfait **gfo**

poached rhubarb – custard ice cream – ginger nut crumb

Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

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

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

