

5 COURSE LUNCH TASTING MENU - VEGAN

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

stones
RESTAURANT

Tomato & Basil Risotto **gfo n**

pine nuts – rocket

Aroha Bay Sauvignon Blanc | NZ

elegant - mineral - guava

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

Lemon Cheesecake **gf**

textures of raspberry

Château Petit Verdines Sauternes | France

ripe - citrus - luscious

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

