

8 COURSE TASTING MENU

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

stones
RESTAURANT

Tomato & Basil Risotto **gfo v n**

crispy feta – pine nuts – rocket

Aroha Bay Sauvignon Blanc | NZ

elegant - mineral - guava

Confit Chicken Roulade **gfo**

liver mousse – mushroom purée – tarragon emulsion – onion seed pastry

'Little Cricket' Grüner Veltliner | Hungary

clean - crisp - apple

Seared Scallops **gf**

crab & sweetcorn chowder – lemon butter sauce – parsley oil

Sancerre Langlois Château de Fontaine-Audon | France

zesty - flinty - grapefruit

Roasted Monkfish & Merguez Sausage

spiced lentils – baby spinach – squash purée – red wine sauce

'AUS' Estate Reserve Chardonnay | Australia

fresh - subtle - oak

Fillet & Braised Cheek of Beef **gf**

stilton-glazed dauphinoise – salt-baked swede – beetroot – beef jus

Oatley Signature Shiraz, McLaren Vale | Australia

bright - peppery - supple

Blue Cheese **v n**

pear & walnut muffin

'The Den' Pinotage Painted Wolf Wines | South Africa

summer - savoury - toasty

Lemon Posset **gfo v**

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

Château Petit Verdines Sauternes | France

ripe - citrus - luscious

Peanut Butter Mousse **gfo n**

banana – chocolate cremeux – warm chocolate brownie

Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

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

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

