

# DINNER TASTING MENU

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

**stones**  
RESTAURANT

## Caramelised Onion Tart **v n**

beer – blue cheese custard – pickled onion – walnut  
**Clefs Classic Collection Chenin Blanc | S. Africa**  
fruit - rich - elegant

## Slow-Braised Spiced Pork Belly **gf**

fennel & apple slaw – mojo verde – beetroot purée  
**Lyme Bay Shoreline Rosé | England**  
cherry - refreshing - balanced

## Seared Scallops **gf n**

roast & puréed cauliflower – capers – sancerre poached golden raisins – toasted almonds  
**Chablis Chartron et Trebuchet | France**  
crisp - clean - delicious

## Pan-Fried Salmon **gf**

saffron risotto – keta  
**CVNE Monopole Rioja Blanco | Spain**  
dry - crisp - lemon

## Roasted Rump & Slow Cooked Shoulder of Lamb **gf**

new potatoes – peas & broad beans – mint & feta pesto – lamb jus  
**Holmes Point Pinot Noir Marlborough | New Zealand**  
spice - chocolate - cherry

## Parmesan Custard Doughnut **gfo vo**

**Mr Goose Shiraz | Australia**  
vanilla - cherry - caramel

## Salted Caramel Panna Cotta **gf vo n**

chocolate cremeux – pecans – banana & white chocolate ice cream  
**Vouvray 'Les Bosquettes' Domaine Sauvion | France**  
soft - honeyed - rich

## Mango & Lime Mousse **gf vo**

tropical fruit salsa – passion fruit gel – pina colada sorbet  
**Elysium Black Muscat California | USA**  
rose - intense - velvety

## Add a Cheese Board to Share (£10.50) **gfo vo**

wookee hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white -  
kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter  
**1997 Niepoort Vintage Port (£8.00) recommended** robust -ripe - rich

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If you have a specific allergy or dietary requirement, please let us know.

**v** vegetarian | **vo** vegetarian option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts | **fn** nut free option

