

DINNER - VEGAN TASTING MENU

Eight Courses £75pp - Wine (optional) £45pp
Tuesday - Saturday - 6.00-8.30

stones
RESTAURANT

Roast & Puréed Cauliflower **gf n**

capers – raisins – almonds

Cleefs Classic Collection Chenin Blanc | S. Africa

fruit - rich - elegant

Fennel & Apple Slaw **gf**

mojo verde – beetroot purée

Lyme Bay Shoreline Rosé | England

cherry - refreshing - balanced

Saffron, Chive & Sweetcorn Risotto **gf**

pickled shallot

Chablis Chartron et Trebuchet | France

crisp - clean - delicious

Truffle Hash Brown **gf**

mushroom purée – Roscoff onion – beetroot

CVNE Monopole Rioja Blanco | Spain

dry - crisp - lemon

Crushed New Potatoes **gf**

asparagus – peas - broad beans - pickled radish

Holmes Point Pinot Noir Marlborough | New Zealand

spice - chocolate - cherry

Refresh

Mr Goose Shiraz | Australia

vanilla - cherry - caramel

Thyme Roasted Apricot **gf**

vanilla bean ice cream

Vouvray 'Les Bosquettes' Domaine Sauvion | France

soft - honeyed - rich

Mango & Lime Parfait **gf**

tropical fruit salsa – spiced pina colada sorbet

Elysium Black Muscat California | USA

rose - intense - velvety

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 | **nf** nut free option

