

DINNER - VEGETARIAN TASTING MENU

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

stones
RESTAURANT

Caramelised Onion Tart **n**

beer – blue cheese custard – pickled onion – walnut
Cleefs Classic Collection Chenin Blanc I S. Africa
fruit - rich - elegant

Fennel & Apple Slaw **gf**

mojo verde – beetroot purée
Lyme Bay Shoreline Rosé I England
cherry - refreshing - balanced

Saffron, Chive & Sweetcorn Risotto **gf**

pickled shallot
Chablis Chartron et Trebuchet I France
crisp - clean - delicious

Truffle Hash Brown **gf**

mushroom purée – Roscoff onion – beetroot
CVNE Monopole Rioja Blanco I Spain
dry - crisp - lemon

Crispy Hen's Egg

crushed new potatoes – asparagus – peas - broad beans - pickled radish
Holmes Point Pinot Noir Marlborough I New Zealand
spice - chocolate - cherry

Parmesan Custard Doughnut **gfo**

Mr Goose Shiraz I Australia
vanilla - cherry - caramel

Thyme Roasted Apricot **gf**

vanilla bean ice cream
Vouvray 'Les Bosquettes' Domaine Sauvion I France
soft - honeyed - rich

Mango & Lime Parfait **gf**

tropical fruit salsa – spiced pina colada sorbet
Elysium Black Muscat California I USA
rose - intense - velvety

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

wookey 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

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 | **n** nut free option

