

LUNCH TASTING MENU

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

stones
RESTAURANT

Ham Hock, Pistachio & Apricot Roulade **gf**

pickled shallot – apple – watercress – mustard emulsion

Cleefs Classic Collection Chenin Blanc | S. Africa

fruit - rich - elegant

Seared Loin of Tuna **gfo**

toasted sesame panna cotta – soy gel – spring onion – miso – micro coriander

Chablis Chartron et Trebuchet | France

crisp - clean - delicious

Panko Crumbed Cod **gfo**

crushed peas – tartar

CVNE Monopole Rioja Blanco | Spain

dry - crisp - lemon

Poached & Roasted Breast of Chicken **gf**

crispy confit thigh – creamed bacon & sweetcorn – basil emulsion – chicken butter sauce

Holmes Point Pinot Noir Marlborough | New Zealand

spice - chocolate - cherry

Salted Caramel Panna Cotta **gf vo n**

chocolate cremeux – pecans – banana & white chocolate ice cream

Elysium Black Muscat California | USA

rose - intense - velvety

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

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white -
kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

1997 Niepoort Vintage Port (£8.00) **recommended** robust -ripe - rich

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.

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

