

## LUNCH - VEGETARIAN TASTING MENU

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

**stones**  
RESTAURANT

### Caramelised Onion Tart **n**

beer – blue cheese custard – pickled onion – walnut

### Cleefs Classic Collection Chenin Blanc | S. Africa

fruit - rich - elegant

### Fennel & Apple Slaw **gf**

mojo verde – beetroot purée

### Chablis Chartron et Trebuchet | France

crisp - clean - delicious

### Saffron, Chive & Sweetcorn Risotto **gf**

pickled shallot

### CVNE Monopole Rioja Blanco | Spain

dry - crisp - lemon

### Crispy Hen's Egg

crushed new potatoes – asparagus – peas - broad beans - pickled radish

### Holmes Point Pinot Noir Marlborough | New Zealand

spice - chocolate - cherry

### Mango & Lime Parfait **gf**

tropical fruit salsa – spiced pina colada sorbet

### 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

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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 | **nf** nut free option

