

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
Cleefs 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**

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

