

LUNCH TASTING MENU - VEGETARIAN

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

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

