

VEGETARIAN MENU

Served at Lunch Wednesday - Saturday - 12-1.30pm
+ Dinner Tuesday - Saturday - 6.00-8.30

stones
RESTAURANT

STARTERS

Fennel & Apple Slaw **gf**

mojo verde – beetroot purée

Saffron, Chive & Sweetcorn Risotto **gf**

pickled shallot

Caramelised Onion Tart **n**

beer – blue cheese custard – pickled onion – walnut

MAINS

Truffle Hash Brown **gf**

mushroom purée – Roscoff onion – beetroot

Crispy Hen's Egg

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

Saffron, Chive & Sweetcorn Risotto **gf**

pickled shallot

DESSERTS

Selection of British Cheeses (£5 Supp.) **gfo vo**

quince jelly - dehydrated malt loaf - crackers - homemade chutney - celery salted butter

Warm Chocolate Brownie **gf n**

chocolate cremeux – pecans - banana & white chocolate ice cream

Mango & Lime Parfait **gf**

tropical fruit salsa – spiced pina colada sorbet

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

