

DINNER TASTING MENU - VEGAN

Eight Courses £75pp - Wine (optional) £45pp
Tuesday - Saturday - 6.00-8.30

stones
RESTAURANT

Smoked Red Pepper Relish **gfo n**

crisp sourdough

Aroha Bay Sauvignon Blanc | South Island, New Zealand

Leek & Squash Risotto **gf**

Jerusalem artichoke crisps - chives - truffle

Prosecco Spumante Borgo Alato | Italy

Rye Croute **gfo**

mushroom ketchup - pickled fennel

Beeskamp Chenin Blanc | Stellenbosch, South Africa

Pickled Fennel **gf n**

pesto-crushed potatoes - warm salad of fine beans & broad beans

Holmes Point Pinot Noir Marlborough (chilled) | South Island, New Zealand

Summer Ratatouille **gf**

thyme rosti - tomato dressing

St. Gervais 'Syrius' Côtes du Rhone Villages | Rodano, France

Mojito Sorbet **gf**

mango gel

Vouvray 'Les Bosquettes' Domaine Sauvion | Loire Valley, France

Strawberry Parfait **gf**

textures of strawberry

Casa Silva Late Harvest Semillon Gewurztraminer | Colchagua Valley, Chile

Chocolate Ganache **gf**

raspberry sorbet - raspberry gel

Grahams Late Bottled Vintage Port | Douro, Portugal



pto for Wine Pairing Tasting Notes

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





Wine Pairing Tasting Notes

Aroha Bay Sauvignon Blanc | South Island, New Zealand

The zesty acidity of Sauvignon Blanc matches the acidity in the cheese, creating a refreshing and balanced experience. The citrus and herbaceous notes of Sauvignon Blanc cleanse the palate, enhancing the flavors of the cheese.

Prosecco Spumante Borgo Alato | Italy

This bubbly and light wine will really enhance the flavours of this dish and encourage the zingy flavours to burst in your mouth.

Beeskamp Chenin Blanc | Stellenbosch, South Africa

Lively acidity and mineral notes pair well with the vibrant and strong flavours on this plate.

Holmes Point Pinot Noir Marlborough (chilled) | South Island, New Zealand

Chilled pinot noir is a delightful match here. Pinot Noir's high acidity and low tannins make it a good swap for dishes you'd otherwise consider pairing with white wine. Chosen as it compliments, rather than overpowers, the delicate flavours.

St. Gervais 'Syrius' Côtes du Rhone Villages | Rodano, France

The intense fruit and spice from the blends within the cotes du rhone complement the sweet and savoury elements of the dish. The rustic, well-built nature of this wine pairs well with these robust flavour.

Vouvray 'Les Bosquettes' Domaine Sauvion | Loire Valley, France

Bold stilton flavours in a savoury cheesecake creates a delightful contrast with the off-dry vovray. A stunning combination.

Casa Silva Late Harvest Semillon Gewurztraminer | Colchagua Valley, Chile

Semillon pairs wonderfully with this passion fruit dessert. The tropical, aromatic notes of passion fruit complement the honeyed and slightly nutty flavors of Semillon wine. This chilled glass of Semillon will enhance your experience for sure.

Grahams Late Bottled Vintage Port | Douro, Portugal

The pairing of port and chocolate is popular for a reason: it's a winning combination. Sweet and smooth port to enhance the sublime flavours and combinations of this dish.