

# LUNCH TASTING MENU - VEGETARIAN

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

**stones**  
RESTAURANT

## Leek, Cheddar & Truffle Risotto **gf**

Jerusalem artichoke crisps - chives

'Little Cricket' Grüner Veltliner | Dél-Pannónia, Hungary

## Goat's Cheese Royale **gfo**

smoked red pepper relish - balsamic gel - crisp sourdough

Lyme Bay Brut Reserve Sparkling Wine NV | Southcote Estate (Devon), England

## Summer Ratatouille **gf**

thyme rosti - tomato dressing

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

## Tartlet of Roasted Carrot & Whipped Feta **n**

coriander & honey pesto - toasted walnuts

Azabache Rioja Reserva | Mount Yega, Spain

## Passion Fruit & White Chocolate Semi-Fredo **gf n**

pistachio - mango gel - mojito sorbet

Casa Silva Late Harvest Semillon Gewurztraminer | Colchagua Valley, Chile

## 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

Recommended : Niepoort Vintage 1997 | Douro, Portugal (£8.00)



pto for Wine Pairing Tasting Notes

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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





## Wine Pairing Tasting Notes

### **'Little Cricket' Grüner Veltliner I Dél-Pannónia, Hungary**

This is a fantastic match for risotto. Grüner Veltliner has flavors of green pepper, lime, and a distinctive white pepper note. Its high acidity pairs well with creamy textures and herbaceous flavors. The herbal edge of Grüner complements the dish beautifully.

### **Lyme Bay Brut Reserve Sparkling Wine NV I Southcote Estate (Devon), England**

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

### **Holmes Point Pinot Noir Marlborough (chilled) I 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 complements, rather than overpowers.

### **Azabache Rioja Reserva I Mount Yega, Spain**

Pairing well with this summery offering - its earthy notes and smooth tannins complement the rich flavours, creating a balanced and harmonious combination.

### **Casa Silva Late Harvest Semillon Gewurztraminer I 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.