

# DINNER TASTING MENU - VEGAN

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

**stones**  
RESTAURANT

## Sweetcorn Velouté **gf v ve**

potato salad - basil oil

'AUS' Estate Reserve Chardonnay | Victoria, Australia

## Roasted Beetroot **gf v ve n**

pickled onion – hazelnut granola

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

## Sautéed Wild Mushrooms **gfo v ve**

crisp sourdough - squash purée

Holmes Point Pinot Noir | Marlborough, New Zealand

## 'Bubble & Squeak' **gf v ve**

roast carrot - caramelised onion purée

Chablis Chartron et Trebuchet | France

## Roasted Cauliflower **gf v ve**

truffle rosti - braised swede -onion compote

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

## Mojito Sorbet **gf v ve**

granola

Prosecco Spumante Borgo Alato | Italy

## Poached Pear **gfo v ve n**

toasted almond - vanilla ice cream

Grahams 20yr Tawny Port

## Chocolate Ganache **gf v ve**

raspberry sorbet

Elysium Black Muscat | California, USA



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

