

LUNCH TASTING MENU - VEGETARIAN

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

stones
RESTAURANT

Sweetcorn Veloute **gf v ve**

potato salad - basil oil

'AUS' Estate Reserve Chardonnay | Victoria, Australia

Roasted Beetroot **gf v veo n**

whipped feta - pickled onion – hazelnut granola

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

Smoked Brie & Cauliflower Cheese **gf v veo**

truffle rosti - braised swede - onion compote

Holmes Point Pinot Noir | Marlborough, New Zealand

Tartlet of Roasted Root Vegetables **v n**

blue cheese – parsnip purée - broccoli - almond

Chablis Chartron et Trebuchet | France

White Chocolate Set Cream **gfo vo**

homemade shortbread – brownie ice cream

Elysium Black Muscat | California, USA

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

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

