

LUNCH TASTING MENU - VEGAN

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

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 **gf 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

Vanilla Poached Pear **gfo v ve n**

toasted almond - vanilla ice cream

Elysium Black Muscat | California, USA



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

