

## DINNER TASTING MENU - VEGETARIAN

Eight Courses £75pp - Wine (optional) £45pp  
Tuesday - Saturday - 6-8.30pm

**stones**  
RESTAURANT

### Sweetcorn Velouté **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

### Sautéed Wild Mushrooms **gfo v veo**

crisp sourdough - squash purée

Holmes Point Pinot Noir | Marlborough, New Zealand

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

truffle rosti - braised swede - onion compote

Chablis Chartron et Trebuchet | France

### Tartlet of Roasted Root Vegetables **v n**

blue cheese - parsnip purée - broccoli - almond

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

### Warm Parmesan Custard **gfo v**

onion compote - chives - crispy onions

Cabernet Sauvignon Reserva 'Terroir de Familia' | Chile

### Vanilla Poached Pear **gf v veo n**

warm almond cake - salted caramel - yogurt

Grahams 20yr Tawny Port

### White Chocolate Set Cream **gfo v**

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 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

