

DINNER TASTING MENU

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

stones
RESTAURANT

Sweetcorn Velouté **gf vo veo**

smoked eel & 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

Confit Duck Leg Croquette

spring onion - cucumber - sesame - hoi sin

Holmes Point Pinot Noir | Marlborough, New Zealand

Grilled Fillet of Halibut **gf**

creamed cabbage & bacon - crispy potatoes - green peppercorn sauce - watercress

Chablis Chartron et Trebuchet | France

Roast Loin of Venison **gf**

sprouts & pancetta - fondant potato - winter squash purée

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

Warm Parmesan Custard **gf v**

onion compote - chives - crispy onions

Cabernet Sauvignon Reserva 'Terroir de Familia' | Chile

Tiramisu Terrine **n**

coffee cremeux - amaretto gel

Grahams 20yr Tawny Port

White Chocolate Set Cream **gfo vo**

lemon mousse - homemade shortbread - brownie ice cream

Elysium Black Muscat | California, USA

Add a Cheese Board to Share (£10.50) **gfo vo**

wookee 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

