

LUNCH TASTING MENU

Five Courses £57pp - Wine (optional) £37pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Beef Tartar **gf**

cured yolk - artichoke crisps - watercress emulsion - pickled onion

Aroha Bay Sauvignon Blanc | South Island, New Zealand

Confit Chicken Croquette

cep purée - pickled shimeji - mustard & tarragon beurre blanc

'Little Cricket' Grüner Veltliner | Hungary

Seared Scallops **gf**

salad of sea vegetables & radish - kombu dashi

CVNE Monopole Rioja Blanco | Spain

Roasted Breast of Gressingham Duck **gf**

liver mousse - savoy cabbage purée - burnt orange & spiced madeira jus - duck fat rosti

Appassimento di Puglia Rosso | Italy

Chocolate & Salted Caramel Ganache **gfo v**

spiced orange gel - white chocolate ice cream

Grahams Tawny 20y | Douro, Portugal

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





Wine Pairing Tasting Notes

Aroha Bay Sauvignon Blanc | South Island, New Zealand

An elegant Marlborough, alive with aromas of stone-fruit and minerals with flavours of guava and lime.

'Little Cricket' Grüner Veltliner | Hungary

Dry, clean, and crisp with citrus notes, yellow plum, light green apple, and a hint of white pepper.

CVNE Monopole Rioja Blanco | Spain

Fresh, dry, unoaked fruit forward and delightfully fresh. Crisp with an intriguing touch of sherbet lemon on the nose.

Appassimento di Puglia Rosso | Italy

Full bodied, rich and complex with an abundance of fruity flavours and notes of ripe dark cherries, fresh herbs and vanilla.

Grahams Tawny 20y | Douro, Portugal

The pairing of port and chocolate... sweet and smooth port to enhance the sublime flavour combinations in this dish.