

LUNCH TASTING MENU - VEGETARIAN

Five Courses £57pp - Wine (optional) £37pp

Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Poached Celeriac **gf**

roast pear chutney - nasturtium - wild garlic

Aroha Bay Sauvignon Blanc | South Island, New Zealand

Pan-seared Mooli **gf**

Salad of sea vegetables & radish - kombu dashi

'Little Cricket' Grüner Veltliner | Hungary

Cep Purée **gf**

pickled shimeji - artichoke crisps - mustard & tarragon beurre blanc

CVNE Monopole Rioja Blanco | Spain

Squash Canneloni **n**

whipped goat's cheese - baby spinach - hazelnuts

Appassimento di Puglia Rosso | Italy

Chocolate & Salted Caramel Ganache **gfo**

spiced orange gel - white chocolate ice cream

Grahams Tawny 20y | Douro, Portugal

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

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.