

## LUNCH TASTING MENU - VEGAN

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

### Caramelised Cauliflower **gf**

hen of the woods - cavalo nero - green oil

Appassimento di Puglia Rosso | Italy

### Chocolate Ganache **gf n**

berry compote - pistachio granola

Grahams Tawny 20y | Douro, Portugal



pto for Wine Pairing Tasting Notes

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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.