

DINNER TASTING MENU - VEGETARIAN

Eight Courses £77pp - Wine (optional) £47pp
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

Poached Celeriac **gf**

roast pear chutney - nasturtium - wild garlic

Aroha Bay Sauvignon Blanc | South Island, New Zealand

Cep Purée **gf**

pickled shimeji - artichoke crisps - mustard & tarragon beurre blanc

'Little Cricket' Grüner Veltliner | Hungary

Pan-seared Mooli **gf**

Salad of sea vegetables & radish - kombu dashi

CVNE Monopole Rioja Blanco | Spain

Caramelised Cauliflower **gf**

hen of the woods - cavalo nero - green oil

Holmes Point Pinot Noir Marlborough | NZ

Squash Canneloni **n**

whipped goat's cheese - baby spinach - hazelnuts

Appassimento di Puglia Rosso | Italy

Hartington Stilton **gfo n**

blueberry cake - pickled walnut

Château Petit Verdines Sauternes | France

Banana Parfait **gf**

chocolate sorbet - toasted coconut

Vouvray 'Les Bosquettes' Domaine Sauvion | France

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**

lincolnshire poacher - rosary goats cheese with ash - baron bigod brie - wakebridge white -
derwent white - derwent blue - 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





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.

Holmes Point Pinot Noir Marlborough | NZ

A succulent Kiwi Pinot Noir with aromas of spice and dark Ghana chocolate and a juicy cherry mouthfeel.

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.

Château Petit Verdines Sauternes | France

Elegant and ripe with lovely citrus and tropical fruit, and a luscious finish.

Vouvray 'Les Bosquettes' Domaine Sauvion | France

Hailing from the Loire Valley, this is a rich complex off dry Vouvray with a soft rounded palate.

Grahams Tawny 20y | Douro, Portugal

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