

DINNER TASTING MENU

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

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

Grilled Fillet of Hake **gf**

hen of the woods - cavalo nero - caramelised cauliflower purée - green oil
Holmes Point Pinot Noir Marlborough | NZ

Roasted Breast of Gressingham Duck **gf**

liver mousse - savoy cabbage purée - burnt orange & spiced madeira jus - duck fat rosti
Appassimento di Puglia Rosso | Italy

Hartington Stilton **gfo v n**

blueberry cake - pickled walnut
Château Petit Verdines Sauternes | France

Banana Parfait **gf v**

chocolate sorbet - toasted coconut
Vouvray 'Les Bosquettes' Domaine Sauvion | France

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**

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 Tasting 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.