

DINNER TASTING MENU - VEGAN

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

stones
RESTAURANT

Dressed White Beans **gfo**

white bean purée - pickled red cabbage - harissa dressing - crisp sourdough
Via Barrosa Albarino I Spain

Roasted Asparagus **gf**

artichoke purée - artichoke crisps - caper + parsley dressing
Chilled Holmes Point Pinot Noir Marlborough I NZ

New Potato Salad **gf**

tomato + fennel seed sauce - black olive oil - fine beans
Aroha Bay Sauvignon Blanc I NZ

Sweetcorn & Basil Fritters **gfo**

pea purée - baby spinach - chilli dressing
Chablis Chartron et Trebuchet I France

Roasted Cauliflower **gf**

pak choi - samphire, coconut, lemongrass + lime leaf broth
Cabernet Sauvignon Reserva 'Terroir de Familia' I Chile

Strawberry & Basil Sorbet **gf**

strawberry compote
Graham's 20yr Tawny Port I Portugal

Chocolate Ganache **gf**

textures of raspberry
Lou by Peyrrasol I France

Maple Roasted Peaches **gf n**

lime gel - toasted hazelnuts
Elysium Black Muscat California I USA



pto for Wine Pairing Tasting Notes

If you have a specific allergy or dietary requirement, please let us know.
v vegetarian I vo vegetarian option I gf gluten free I gfo gluten free option I n contains nuts

