

LUNCH TASTING MENU

Five Courses £57pp - Wine (optional) £37pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Pressed Confit Duck & Toulouse Sausage **gf**

white bean purée - pickled red cabbage - harissa dressing

Via Barrosa Albarino I Spain

Honey Glazed Pork Belly **gf**

sushi ginger - toasted sesame - pickled red onion - soy gel

Chilled Holmes Point Pinot Noir Marlborough I NZ

Seared Scallops **gfo**

sweetcorn + basil purée - crab fritter - chilli dressing

Aroha Bay Sauvignon Blanc I NZ

Roasted Rump of Lamb **gf**

potato terrine - asparagus - jerusalem artichoke purée - black garlic emulsion

Cabernet Sauvignon Reserva 'Terroir de Familia' I Chile

Chocolate Roulade **v**

salted caramel ice cream - white chocolate crumb - orange syrup

Lou by Peyrassol I France

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 I 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 I **vo** vegetarian option I **gf** gluten free I **gfo** gluten free option I **n** contains nuts





Via Barrosa Albarino I Spain

The handpicked coastal harvest is fermented in traditional stainless steel with ageing on the lees. Ripe citrus fruits with notes of orange blossom, tangerine and peach give way to a zippy finish.

Chilled Point Pinot Noir Marlborough I NZ

A juicy cherry mouthfeel matches perfectly with the grippy bitterness of the dark cocoa. A luxurious palate will remind you of your favourite cherry jam colliding with dark cup of black tea.

Aroha Bay Sauvignon Blanc I NZ

Greets you with an enticing bouquet of tropical fruits. On the palate, it delivers crisp, lively acidity, complimented by flavours of ripe pineapple, tangy grapefruit, and a touch of herbal undertones.

Cabernet Sauvignon Reserva 'Terroir de Familia' I Chile

A bright, intense wine from the Silva family who have been producing great wines in the Colchagua Valley for over 100 years.

Lou by Peyrassol I France

This certified organic rosé offers a cocktail of fruits reminiscent of citrus zest, marrying a real freshness with a reassuring roundness.