

LUNCH TASTING MENU - VEGETARIAN

Five Courses £57pp - Wine (optional) £37pp

Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Dressed White Beans *gfo ve*

white bean purée - pickled red cabbage - harissa dressing - crisp sourdough

Via Barrosa Albarino | Spain

Potato Terrine *gf veo*

grilled asparagus - cured egg yolk - caper + parsley dressing

Chilled Holmes Point Pinot Noir Marlborough | NZ

Sweetcorn, Feta & Basil Fritters *gfo veo*

pea purée - baby spinach - chilli dressing

Chablis Chartron et Trebuchet | France

Roasted Cauliflower *gf ve*

pak choi - samphire, coconut, lemongrass + lime leaf broth

Cabernet Sauvignon Reserva 'Terroir de Familia' | Chile

Chocolate Roulade *v*

salted caramel ice cream - white chocolate crumb - orange syrup

Lou by Peyrassol | France

Add a Cheese Board to Share (£10.50) *gfo vo*

lincolnshire poacher - rosary goats cheese with ash - baron bigod brie - wake-bridge 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

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





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.