

DINNER TASTING MENU

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

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

Pan-Fried Fillet of Wild Seabass **gf**

roast cauliflower - pak choi - samphire - coconut, lemon grass + lime broth - chilli oil

Chablis Chartron et Trebuchet I France

Roasted Rump of Lamb **gf**

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

Cabernet Sauvignon Reserva 'Terroir de Familia' I Chile

Gruyère Royale **gf v n**

toasted pecan crumb - pickled grape - honey

Graham's 20yr Tawny Port I Portugal

Chocolate Roulade **v**

salted caramel ice cream - white chocolate crumb - orange syrup

Lou by Peyrrasol I France

Maple Roasted Peaches **gfo v n**

vanilla cheesecake mousse - streusel - lime gel

Elysium Black Muscat California I USA

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

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

