

DINNER TASTING MENU - VEGETARIAN

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 | Spain

Potato Terrine **gf veo**

grilled asparagus - cured egg yolk - caper + parsley dressing
Chilled Holmes Point Pinot Noir Marlborough | NZ

New Potato Salad **gf**

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

Gruyère Royale **gf v n**

toasted pecan crumb - pickled grape - honey
Graham's 20yr Tawny Port | Portugal

Chocolate Roulade **v**

salted caramel ice cream - white chocolate crumb - orange syrup
Lou by Peyrrasol | France

Maple Roasted Peaches **gfo v n**

vanilla cheesecake mousse - streusel - lime gel
Elysium Black Muscat California | 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 | 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

