

## DINNER TASTING MENU - VEGAN

Eight Courses £79pp - Wine (optional) £49pp  
Tuesday - Saturday - 6-8.30pm

stones  
RESTAURANT

### Leek & Potato Soup **gf**

chive - truffle oil

Beau Flamant Picpoul de Pinet | France

### Risotto of Pea & Parsley **gf**

pea purée - curry oil

'AUS' Estate Reserve Chardonnay | Australia

### Sweet Potato & Hash Brown **gf**

wild mushrooms - caramelized onion - roast parsnip - parsnip purée

Beeskamp Stellenbosch Chenin Blanc | South Africa

### Salt Baked Celeriac **gf n**

roasted pumpkin purée - cavalo nero - black garlic - toasted hazelnuts

CVNE Monopole Rioja Blanco | Spain

### Tomato & Courgette Tarte 'Fin' **n**

olive tapenade - toasted pine nuts - spiced red pepper purée

Châteauneuf du Pape Domaine de la Chartreuse | France

### Course Six - Refresh **gf**

Moutardier Champagne | France

### Maple Roast Fig **gf**

vanilla ice cream

Aroha Bay Sauvignon Blanc | New Zealand

### Chocolate Ganache **gf**

caramelised banana - banana sorbet

Casa Silva Late Harvest Semillon Gewürztraminer | Chile



pto for Wine Pairing Tasting Notes

If you have a specific allergy or dietary requirement, please let us know.

Tasting Menus must be taken by the whole table.

**v** veg. | **vo** veg. option | **ve** vegan | **veo** vegan option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts

