

LUNCH TASTING MENU - VEGETARIAN

Five Courses £59pp - Wine (optional) £39pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Leek & Potato Soup **gfo**

smoked cheddar tortellini - chive - truffle oil

Beau Flamant Picpoul de Pinet | France

Risotto of Pea & Parsley **gfo**

crispy hen's egg - curry oil

'AUS' Estate Reserve Chardonnay | Australia

Salt Baked Celeriac **gf n**

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

Beeskamp Stellenbosch Chenin Blanc | South Africa

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

mozzarella - olive tapenade - toasted pine nuts - spiced red pepper purée

Châteauneuf du Pape Domaine de la Chartreuse | France

Coffee Cremeux **gfo**

vanilla mascarpone - marsala sponge - cocoa sorbet

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

Add a Cheese Board to Share (£11.50) **gfo**

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

wakebridge white - derwent white - blue baa-bara - 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.

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

