

LUNCH TASTING MENU - VEGAN

Five Courses £57pp - Wine (optional) £37pp
Wednesday - Saturday - 12-1.30pm

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

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**

olive tapenade - toasted pine nuts - spiced red pepper purée

Châteauneuf du Pape Domaine de la Chartreuse | France

Chocolate Ganache **gf**

caramelised banana - banana sorbet

Casa Silva Late Harvest Semillon Gewürztraminer | Chile



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

