

DINNER TASTING MENU

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

stones
RESTAURANT

Leek & Potato Soup **gfo v veo**

smoked cheddar tortellini - chive - truffle oil

Beau Flamant Picpoul de Pinet | France

Slow-cooked Lamb Shoulder **gf**

harissa - mint yoghurt - pickled carrot - pomegranate

'AUS' Estate Reserve Chardonnay | Australia

Seared Scallops **gf n**

roasted pumpkin purée - pickled golden raisins - toasted hazelnuts

Beeskamp Stellenbosch Chenin Blanc | South Africa

Fillet of Seabass **gfo**

salmon & shrimp cannelloni - pak choi - peas - samphire - hollandaise sauce

CVNE Monopole Rioja Blanco | Spain

Breast of Gressingham Duck **gf**

braised red cabbage - fondant potato - parsnip purée - roast parsnip - pink peppercorn & rosemary sauce

Châteauneuf du Pape Domaine de la Chartreuse | France

Côte Hill Blue **gfo v**

lemon and ginger curd, crisp sourdough

Casarena 'Agreló' Malbec, Lujan de Cuyo | Argentina

Pistachio Parfait **gf v n**

honey roast fig - tonka bean ice cream

Aroha Bay Sauvignon Blanc | New Zealand

Coffee Cremeux **gfo v**

vanilla mascarpone - marsala sponge - cocoa sorbet

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

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

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

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

