

DINNER TASTING MENU - VEGETARIAN

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

stones
RESTAURANT

Leek & Potato Soup **gfo veo**

smoked cheddar tortellini - chive - truffle oil

Beau Flamant Picpoul de Pinet | France

Risotto of Pea & Parsley **gfo veo**

crispy hen's egg - curry oil

'AUS' Estate Reserve Chardonnay | Australia

White Bean Ragout **gf**

pickled red onion - feta - chilli oil

Beeskamp Stellenbosch Chenin Blanc | South Africa

Salt Baked Celeriac **gf veo n**

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

CVNE Monopole Rioja Blanco | Spain

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

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

Châteauneuf du Pape Domaine de la Chartreuse | France

Côte Hill Blue **gfo v**

lemon and ginger curd, crisp sourdough

Casarena 'Agrelo' Malbec, Lujan de Cuyo | Argentina

Pistachio Parfait **gf n**

honey roast fig - tonka bean ice cream

Aroha Bay Sauvignon Blanc | New Zealand

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

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

