

# LUNCH TASTING MENU

Five Courses £61pp - Wine (optional) £41pp  
Wednesday - Saturday - 12-1.30pm

**stones**  
RESTAURANT

## Salt-baked Celeriac **gf v veo n**

wild mushroom ragout - chestnut cream - crispy sage

Via Barrosa Albarino I Spain

## Pressed Terrine of Derbyshire Game & Pistachio **gfo n**

black pudding bon bon - spiced pear chutney - mulled wine gel - brioche

Marcel Martin Sauvignon Blanc I France

## Seared Fillet of Seabass **gf n**

cauliflower purée - toasted hazelnuts - brown butter emulsion

Sancerre Les-Fondettes Domaine Sauvion I France

## Rump of Lamb **gfo**

braised shoulder croquette - salt-baked beetroot - potato & thyme terrine - mint oil

Mr Goose Shiraz I Australia

## Dark Chocolate Delice **gf v n**

praline mousse - milk sorbet

Vouvray 'Les Bosquettes' Domaine Sauvion I France

## 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 I Douro - Portugal (£8.00)



PTO for more on the wine pairings

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





### **Via Barrosa Albarino I Spain**

The handpicked coastal harvest is fermented in traditional stainless steel with ageing on the lees. Ripe citrus fruits with notes of orange blossom, tangerine and peach give way to a zippy finish.

### **Marcel Martin Sauvignon Blanc I France**

Aromas of nettles and freshly cut grass with gooseberry and grapefruit.  
Fresh and vibrant with nice acidity.

### **Sancerre Les-Fondettes Domaine Sauvion I France**

This lively Sancerre delivers real harmony combining richness, liveliness and aromatic persistence.

### **Mr Goose Shiraz I Australia**

Dark berry fruit aromas with hints of vanilla.  
Flavours of blackberry, plum and cherry balanced by coffee and caramel.

### **Vouvray 'Les Bosquettes' Domaine Sauvion I France**

Complex, soft and round this lovely medium dry, Loire Valley, Chenin Blanc is filled with honey aromas and a rich finish.