

LUNCH TASTING MENU - VEGAN

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

stones
RESTAURANT

Salt-baked Celeriac **gf n**

wild mushroom ragout - chestnut cream - crispy sage

Via Barrosa Albarino | Spain

Baked Jerusalem Artichoke **gf**

artichoke purée + crisps - truffle oil

Marcel Martin Sauvignon Blanc | France

Roasted Cauliflower **gfo n**

cauliflower purée - toasted almonds - rye crumb

Sancerre Les-Fondettes Domaine Sauvion | France

Wild Mushroom & Spinach Pithivier

confit shallot - watercress

Mr Goose Shiraz | Australia

Poached Rhubarb **gf n**

pistachio crumb - stem ginger syrup - vanilla ice cream

Vouvray 'Les Bosquettes' Domaine Sauvion | France



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





Via Barrosa Albarino | 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 | France

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

Sancerre Les-Fondettes Domaine Sauvion | France

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

Mr Goose Shiraz | Australia

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

Vouvray 'Les Bosquettes' Domaine Sauvion | France

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