

DINNER TASTING MENU

Eight Courses £81 pp - Wine (optional) £51 pp
Tuesday - Saturday - 6-8.30pm

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

Pan-seared Fillet of Cod **gf**

crushed winter roots - sea vegetables - lemon & dill beurre blanc

Holmes Point Pinot Noir Marlborough I NZ (served chilled)

Rump of Lamb **gfo**

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

Mr Goose Shiraz I Australia

Cheese Course **gfo**

cheddar custard - pickled pineapple - tomato jam

Appassimento di Puglia Rosso I Italy

Poached Rhubarb **gf vo veo n**

vanilla panna cotta - pistachio crumb - ginger

Château Petit Verdines Sauternes I France

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)



For more on the wine pairings, PTO

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.

Holmes Point Pinot Noir Marlborough I NZ (served chilled)

A succulent Kiwi Pinot Noir with aromas of spice and dark
Ghana chocolate and a juicy cherry mouthfeel.

Mr Goose Shiraz I Australia

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

Appassimento di Puglia Rosso I Italy

Full bodied, rich and complex with an abundance of fruity flavours
and notes of ripe dark cherries, fresh herbs and vanilla.

Château Petit Verdines Sauternes I France

Elegant and ripe with lovely citrus and
tropical fruit, and a luscious finish.

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.

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

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derwent white - blue baa-bara - assorted crackers - homemade chutney - celery salted butter

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