

## 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-baa - 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. **l vo** veg. option **l ve** vegan **l veo** vegan option **gf** gluten free **l gfo** gluten free option **l 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.

### **Holmes Point Pinot Noir Marlborough | NZ (served chilled)**

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

### **Mr Goose Shiraz | Australia**

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

### **Appassimento di Puglia Rosso | 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 | France**

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

### **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.

### **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-baa - assorted crackers - homemade chutney - celery salted butter  
Recommended : Niepoort Vintage 1997 | Douro - Portugal (£8.00)