

VEGAN MENU

stones
RESTAURANT

STARTERS

Salt-baked Celeriac **gf n**

wild mushroom ragout - chestnut cream - crispy sage

Roasted Cauliflower **gfo n**

cauliflower purée - toasted almonds - rye crumb

Baked Jerusalem Artichoke **gf**

artichoke purée + crisps - truffle oil

MAINS

Wild Mushroom & Spinach Pithivier

confit shallot - watercress

Fondant Potato **gf**

crushed winter roots - parsnip purée

Salt Baked Beetroot **gf**

smoked mash - roast carrot - caramelised shallot

DESSERTS

Poached Rhubarb **gf n**

pistachio crumb - stem ginger syrup - vanilla ice cream

Chocolate Ganache **gf**

raspberry sorbet - raspberry compote

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.

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

