

# DINNER TASTING MENU

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

**stones**  
RESTAURANT

## Butternut Squash Risotto **gf veo n**

black garlic - toasted hazelnuts - truffle oil  
Moutardier Brut NV Champagne | France

## Pan-seared Scallops **gf**

caramelised cauliflower purée - roasted cauliflower - apple - truffle emulsion  
Aroha Bay Sauvignon Blanc | New Zealand

## Slow-cooked Short Rib of Beef **gf n**

celeriac remoulade - blue cheese custard - walnut - watercress  
'AUS' Estate Reserve Chardonnay | Australia

## Grilled Fillet of Halibut **gf**

crushed new potatoes - charred courgette - basil emulsion - tomato dressing - black olive crumb  
Holmes Point Pinot Noir Marlborough | New Zealand

## Pancetta-wrapped Fillet & Slow-cooked Pork Belly **gf**

thyme rosti - salt baked swede - broccoli purée - tenderstem broccoli - grain mustard sauce  
La Trochita Malbec, Mendoza | Argentina

## Strawberry, Mint & Lime Granita **gf v ve**

lime sherbet  
Vouvray 'Les Bosquettes' Domaine Sauvion | France

## Tonka Bean Rice Pudding **gf v veo n**

forest fruit compote - pistachio ice cream  
Casa Silva Late Harvest Semillon Gewürztraminer | Chile

## Milk Chocolate & Earl Grey Cremeux

bergamot gel - caramel - chocolate soil **gfo v**  
Grahams 20yr Tawny Port | Portugal

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





### **Moutardier Brut NV Champagne | France**

A classic pairing - the high acidity and effervescence provides a necessary contrast to the risotto's rich and creamy texture.

### **Aroha Bay Sauvignon Blanc | New Zealand**

Offering vibrant acidity and citrus, the sauvignon blanc acts like a 'squeeze of lemon' to enhance the scallops' delicate sweetness.

### **'AUS' Estate Reserve Chardonnay | Australia**

The weight and texture of the fruity Chardonnay can stand up to the richness of the slow cooked beef.

### **Holmes Point Pinot Noir Marlborough | New Zealand**

This wine and halibut are a bold and sophisticated choice. The fish is meaty in texture and can handle a light red wine such as this.

### **La Trochita Malbec, Mendoza | Argentina**

A glorious match - Malbec is smoky and oaky making it a perfect partner for the rich and sweet pork duo.

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

Granita is both sweet and tart so the honeyed sweetness of the Vouvray mirrors the lime's citrus notes while providing enough sugar to complement the strawberries.

### **Casa Silva Late Harvest Semillon Gewürztraminer | Chile**

This wine has exotic sweet aromatics, acting like a topping for the creamy almond rice pudding.

### **Grahams 20yr Tawny Port**

A decadent partnership. The rich and buttery cremeux compliments the sweet raisined port to blend seamlessly.