

## LUNCH TASTING MENU

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

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

### 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

### 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)



PTO for more on the wine pairings

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





### **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.

### **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.

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

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