

## DINNER TASTING MENU - VEGAN

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

**stones**  
RESTAURANT

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

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

### Roasted Cauliflower Florets **gf n**

caramelized cauliflower purée - toasted hazelnuts - apple - truffle emulsion  
Aroha Bay Sauvignon Blanc | New Zealand

### Ginger and Chilli Marinated Tofu **gf**

sesame cracker - radish - soy gel  
'AUS' Estate Reserve Chardonnay | Australia

### Roasted Portobello Mushroom **gf**

fondant potato - confit tomato - pea purée - watercress  
Holmes Point Pinot Noir Marlborough | New Zealand

### Tomato, Roasted Red Pepper and Butterbean Ragout **gf**

roasted carrot - crispy potatoes - tarragon & onion seed dressing  
La Trochita Malbec, Mendoza | Argentina

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

lime sherbet  
Vouvray 'Les Bosquettes' Domaine Sauvion | France

### Lemon Mousse **gf n**

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

### Chocolate Ganache **gf**

raspberries - bergamot gel  
Grahams 20yr Tawny Port



### pto for Wine Pairing Tasting Notes

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 richness.

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

An excellent match. Crisp acidity and green herbal notes balances the delicious, but slightly bitter, vegetable profile.

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

A versatile and successful match. Tofu acts a neutral canvas that supports the chardonnay's buttery and rich characteristics.

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

Classic textbook pairing with shared earthiness and umami synergy.

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

This robust, full-bodied red is the perfect partner to the rich, slow-cooked intensity of the ragout.

### **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 lemon mousse.

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

A decadent partnership. The rich and smooth chocolate ganache complements the sweet-raised port to blend seamlessly.