

LUNCH TASTING MENU - VEGAN

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

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

Chocolate Ganache **gf**

raspberries - bergamot gel

Grahams 20yr Tawny Port



pto for Wine Pairing Tasting Notes

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 richness.

Aroha Bay Sauvignon Blanc | New Zealand

An excellent match. Crisp acidity and green herbal notes balance 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.

Grahams 20yr Tawny Port

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