

## 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 veo 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

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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.