

DINNER TASTING MENU - VEGETARIAN

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

Roasted Cauliflower Florets **gf veo n**
caramelized cauliflower purée - toasted hazelnuts - apple - truffle emulsion
Aroha Bay Sauvignon Blanc | New Zealand

Blue Cheese Mousse **gfo n**
celeriac remoulade - crisp sourdough - candied walnuts - watercress
'AUS' Estate Reserve Chardonnay | Australia

Roasted Portobello Mushroom **gf veo**
fondant potato - confit tomato - pea purée - watercress
Holmes Point Pinot Noir Marlborough | New Zealand

Salt-Baked Swede **gf n**
thyme rosti - broccoli purée - tender stem broccoli - toasted almonds
La Trochita Malbec, Mendoza | Argentina

Strawberry, Mint & Lime Granita **gf**
lime sherbet
Vouvray 'Les Bosquettes' Domaine Sauvion | France

Tonka Bean Rice Pudding **gf veo n**
forest fruit compote - pistachio ice cream
Casa Silva Late Harvest Semillon Gewürztraminer | Chile

Milk Chocolate & Earl Grey Cremeux **gfo**
bergamot gel - caramel - chocolate soil
Grahams 20yr Tawny Port

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 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 rich and creamy texture.

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 sophisticated and luxurious match with the creamy blue cheese mirroring the full-bodied buttery mouthfeel of the chardonnay.

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 almond rice pudding.

Grahams 20yr Tawny Port

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