

DINNER TASTING MENU

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

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

Grilled Fillet of Halibut **gf**

crushed new potatoes - charred courgette - basil emulsion - tomato dressing - black olive crumb

Holmes Point Pinot Noir Marlborough | New Zealand

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

Strawberry, Mint & Lime Granita **gf v ve**

lime sherbet

Vouvray 'Les Bosquettes' Domaine Sauvion | France

Tonka Bean Rice Pudding **gf v veo n**

forest fruit compote - pistachio ice cream

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

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)



For more on the wine pairings, PTO

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.

Holmes Point Pinot Noir Marlborough | New Zealand

This wine and halibut are a bold and sophisticated choice. The fish is meaty in texture and can handle a light red wine such as this.

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.

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 compliments the sweet raisined port to blend seamlessly.