

LUNCH TASTING MENU - VEGETARIAN

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

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

Salt -Baked Swede **gf n**

thyme rosti - broccoli purée - tender stem broccoli - toasted almonds

La Trochita Malbec, Mendoza | Argentina

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

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 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.

La Trochita Malbec, Mendoza | Argentina

Peppery earthiness in the swede mirrors the savoury mineral notes of the malbec.

Grahams 20yr Tawny Port

A decadent partnership. The rich and buttery cremeux compliments the sweet raisined port to blend seamlessly.