

VEGAN DINNER MENU

Two Courses £54 - Three Courses £59.50
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

STARTERS

Dressed Heritage Tomatoes **gfo**

basil emulsion - aged balsamic - sourdough crumb

Squash Pakora **gf**

roast squash - pickled fennel - ginger sauce - onion seeds - curry oil

Corn Succotash **gf**

torched cherry tomatoes - red pepper purée - parsley oil - samphire

MAINS

Mushroom & Truffle Risotto **gfo**

pea purée - pickled beetroot

Sumac Hasselbacks **gf**

baba ganoush - pomegranate - pickled red cabbage - herb pesto

Roast Butternut Squash **gf**

smoked pomme anna - celeriac purée - peas & broad beans -
caramelised red onion

DESSERTS

Lemon Mousse **gf**

strawberry textures - basil syrup

Chocolate Ganache **gf**

elderflower sorbet - lemon gel - raspberries

If you have a specific allergy or dietary requirement, please let us know.

v veg. | vo veg. option | ve vegan | veo vegan option | gf gluten free | gfo gluten free option | n contains nuts

