

# LUNCH TASTING MENU

Five Courses £62pp - Wine (optional) £42pp  
Wednesday - Saturday - 12-1.30pm

**stones**  
RESTAURANT

## Dressed Heritage Tomatoes **gfo v veo**

burrata - basil emulsion - aged balsamic - sourdough crumb

Aroha Bay Sauvignon Blanc | New Zealand

## Seared Scallops **gf**

curried butternut squash pakora - ginger & citrus butter sauce

Beeskamp Stellenbosch Chenin Blanc | South Africa

## Confit Chicken & Ricotta Cannelloni Glazed with Blue Cheese

leek purée - crispy chicken skin - truffled chicken butter sauce

Via Barrosa Albarino | Spain

## Roasted Rump of Lamb **gf**

sumac hasselbacks - baba ganoush - feta - pomegranate - herb pesto

Azabache Rioja Reserva | Spain

## Vanilla & White Chocolate Mousse **gf**

strawberry textures - meringue - basil syrup

Vouvray 'Les Bosquettes' Domaine Sauvion | France

## 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 more on the wine pairings

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

