

## 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





### **Aroha Bay Sauvignon Blanc | New Zealand**

High acidity and green herbal aromas line up perfectly with the tomatoes' bright and tangy characteristics.

### **Beeskamp Stellenbosch Chenin Blanc | South Africa**

Orchard fruit flavours and highly acidic range complements the sweet, delicate brininess and buttery richness of the scallops without overwhelming.

### **Via Barrosa Albarino | Spain**

The fruitiness balances the cheese's salty tones, the ripe stone fruit matches the leek's allium sweetness and the body of the wine is enough for the chicken's richness.

### **Azabache Rioja Reserva | Spain**

A smoky, earthy, umami-rich combination. This wine gives fruit and warm spices. This is Rioja in its comfort zone: Lamb + Smoke + Spice.

### **Vouvray 'Les Bosquettes' Domaine Sauvion | France**

Sweet enough to complement the white chocolate and acidic enough to keep it from feeling too heavy a conclusion to the Tasting Menu.