

# DINNER TASTING MENU

Eight Courses £82pp - Wine (optional) £52pp  
Tuesday - Saturday - 6-8.30pm

**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

## Seared Fillet of Salmon **gfo**

corn & chorizo succotash - torched cherry tomatoes - red pepper purée  
Holmes Point Pinot Noir | New Zealand (served chilled)

## Roasted Rump of Lamb **gf**

sumac hasselbacks - baba ganoush - feta - pomegranate - herb pesto  
Azabache Rioja Reserva | Spain

## Date & Ginger Cake **v n**

smoked cheddar custard - walnut  
Chablis Chartron et Trébuchet | France

## Lemon & Elderflower Parfait **gfo v**

lemon sponge - elderflower sorbet - lemon gel  
Elysium Black Muscat | USA

## 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 I 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

