

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

Pan-fried Fillet of Gilt Bream **gf**

spiced tomato & sardine purée - dill & lemon crushed potatoes - samphire - pickled fennel
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 | 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





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.

Holmes Point Pinot Noir | New Zealand (served chilled)

The silky tannins, red fruit and natural acidity handle the intensity of the sardine while complementing the spiced tomato and pickled fennel. Served lightly chilled.

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.

Chablis Chartron et Trébuchet | France

Pure acidity and chalk resets the palate beautifully.

Elysium Black Muscat | USA

Elysium has rose, lychee, strawberry and violet notes, echoing the elderflower wonderfully. Sweet enough to balance the lemon's citrus, silky textures to match the creamy parfait.

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.