

LUNCH TASTING MENU - VEGETARIAN

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

stones
RESTAURANT

Dressed Heritage Tomatoes **gfo veo**

burrata - basil emulsion - aged balsamic - sourdough crumb
Aroha Bay Sauvignon Blanc | New Zealand

Squash Pakora **gf veo**

roast squash - pickled fennel - ginger sauce - onion seeds - curry oil
Beeskamp Stellenbosch Chenin Blanc | South Africa

Corn Succotash **gf veo**

torched cherry tomatoes - red pepper purée -
parsley oil - samphire - lemon crème fraîche
Via Barrosa Albarino | Spain

Griddled Halloumi **gf**

baba ganoush - sumac hasselbacks -
pomegranate - pickled red cabbage - herb pesto
Azabache Rioja Reserva | Spain

Lemon & Elderflower Parfait **gfo v**

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

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 Wine Pairing Tasting Notes

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

