

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





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 sweetness and delicate richness of the squash without overwhelming.

Via Barrosa Albariño | Spain

The Albariño's saline minerality and citrus snap echo the samphire's brininess and the tomatoes' acidity, while its stone fruit lift balances the sweet corn and smoky char beautifully.

Azabache Rioja Reserva | Spain

Earthy depth and red fruit character complement the smoky baba ganoush and charred halloumi, while its acidity balances the sharp pickled cabbage and pomegranate. The wine's spice finds a pleasing echo in the sumac.

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.