

DINNER TASTING MENU - VEGETARIAN

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

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

Smoked Pomme Anna **gf veo**

celeriac purée - peas & broad beans - caramelised red onion - blue cheese
Via Barrosa Albariño | Spain

Corn Succotash **gf veo**

torched cherry tomatoes - red pepper purée -
parsley oil - samphire - lemon crème fraîche
Holmes Point Pinot Noir | New Zealand (served chilled)

Griddled Halloumi **gf**

baba ganoush - sumac hasselbacks - pomegranate - pickled red cabbage - 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

Chocolate Ganache **gf ve**

elderflower sorbet - lemon gel - raspberries
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 Wine Pairing Tasting Notes

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

