

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





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, buttery richness of the squash without overwhelming.

Via Barrosa Albariño | Spain

The Albariño's bright citrus acidity and stone fruit freshness cut through the richness of the smoked pomme anna and celeriac purée, while its subtle minerality lifts the sweetness of caramelised onion and the grassy freshness of peas and broad beans.

Holmes Point Pinot Noir | New Zealand (served chilled)

Cherry and spices are great with succotash's strong flavours and the wine is fresh enough when served chilled for the lemon crème fraîche and pepper combination.

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.

Chablis Chartron et Trébuchet | France

Pure acidity and chalk resets the palate beautifully for the sweet courses.

Elysium Black Muscat | USA

Elysium has rose, lychee, strawberry and violet notes, echoing the elderflower wonderfully. Sweet enough to not be made sour by the lemon and silky textures to match the creamy parfait.

Vouvray 'Les Bosquettes' Domaine Sauvion | France

Sweet enough to complement the ganache and acidic enough to keep it from feeling too heavy a conclusion to the Tasting Menu.