

LUNCH TASTING MENU - VEGAN

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

stones
RESTAURANT

Dressed Heritage Tomatoes **gfo**

basil emulsion - aged balsamic - sourdough crumb

Aroha Bay Sauvignon Blanc | New Zealand

Squash Pakora **gf**

roast squash - pickled fennel - ginger sauce - onion seeds - curry oil

Beeskamp Stellenbosch Chenin Blanc | South Africa

Corn Succotash **gf**

torched cherry tomatoes - red pepper purée - parsley oil - samphire

Holmes Point Pinot Noir | New Zealand (served chilled)

Sumac Hasselbacks **gf**

baba ganoush - pomegranate - pickled red cabbage - herb pesto

Azabache Rioja Reserva | Spain

Lemon Mousse **gf**

strawberry textures - basil syrup

Vouvray 'Les Bosquettes' Domaine Sauvion | France



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

