

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





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, delicate richness of the squash without overwhelming.

Holmes Point Pinot Noir | New Zealand (served chilled)

Bright red cherry and earthy lightness complement the sweet corn and torched tomatoes, while its gentle acidity plays nicely with the red pepper purée and its subtle savouriness echoes the briny samphire and herbal parsley oil.

Azabache Rioja Reserva | Spain

A smoky, earthy, umami-rich combination. This wine gives fruit and warm spices. This is Rioja in its comfort zone: Herby Hasselback + Smoke + Spice.

Vouvray 'Les Bosquettes' Domaine Sauvion | France

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