

DINNER TASTING MENU - VEGAN

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

stones
RESTAURANT

Wild Mushroom Risotto **gfo**

yeast crumb – roasted onion

'AUS' Estate Reserve Chardonnay | Australia

Vegetable Gyoza

sun-blushed tomato - avocado purée - black olive oil

Lachâteau Crémant de Loire Brut 'Tête de Cuvée' | France

Charred Courgette **gf**

pickled enoki mushrooms - ponzu gel - toasted sesame emulsion

Via Barrosa Albariño | Spain

Parsely & Caper Croquette

pea purée - crispy potatoes - pickled onion purée

Aroha Bay Sauvignon Blanc | New Zealand

Homemade Onion Bhaji **gf**

roasted carrot - dukkah - soy gel - sesame noodles

Ravens Hill 2023, Three Choirs Vineyards | England

Chive Cream Cheese **gfo n**

pear - hazelnut

'The Den' Pinotage, Painted Wolf Wines | South Africa

Lemon Mousse **gf**

strawberry compote - strawberry sorbet

Vouvray 'Les Bosquettes', Domaine Sauvion | France

Chocolate Ganache **gf**

caramelised banana - sorbet

Casa Silva Late Harvest Semillon Gewürztraminer | Chile



opto 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





'AUS' Estate Reserve Chardonnay | Australia

Fresh, fruit-driven, gently oaked, the wine's roundness echoes the umami of the mushroom and toasted yeast crumb. Freshness keeps the risotto's roasted onion from feeling heavy.

Lachâteau Crémant de Loire Brut 'Tête de Cuvée' | France

Fine bubbles carry green apple and brioche, and a crisp, dry palate cuts through the richness of the avocado purée. Its toasty depth complements the savoury gyoza, citrus balances the tomato's sweetness and the olive oil's salty edge..

Via Barrosa Albariño | Spain

Zesty citrus and a saline, mineral finish cut through the charred courgette's smokiness, while the wine's bright acidity balances the sharpness of the ponzu gel and lifts the emulsion.

Aroha Bay Sauvignon Blanc | New Zealand

Crisp lime and gooseberry cut through the croquette's richness. Its herby profile echoes the parsley and caper, while citrus zing lifts the pea purée and balances the onion's tang.

Ravens Hill 2023, Three Choirs Vineyards | England

Ripe blackberry, cherry and damson fruit stand up to the spice of the onion bhaji, while its soft vanilla oak picks up the dukkah's warmth and the roasted carrot's sweetness, with gentle tannins that won't overwhelm the soy gel and sesame.

'The Den' Pinotage, Painted Wolf Wines | South Africa

Rich blackberry and plum fruit echo the sweetness of the pear, while its soft, smoky-edged tannins are matched by the hazelnut and cut through the chive cream cheese's freshness.

Vouvray 'Les Bosquettes', Domaine Sauvion | France

Honeyed orchard fruit and a touch of natural sweetness echo the strawberry compote, while the wine's bright acidity keeps pace with the lemon mousse's citrus tang.

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

The orange confiture/floral notes echo the caramelised banana, while its round, full-bodied sweetness and balancing acidity stand up to the dark chocolate without overpowering it.