

LUNCH TASTING MENU

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

stones
RESTAURANT

Wild Mushroom Risotto **gfo v veo**

yeast crumb – parmesan crisp – roasted onion

'AUS' Estate Reserve Chardonnay | Australia

Chicken Liver Mousse **gfo**

pickled plum purée – sourdough crostini – crispy ham hock croquette

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

Pan-Seared Scallops **gf**

lemon & chive beurre blanc – crispy bacon – caper – sun-blushed tomato

Via Barrosa Albariño | Spain

Roast Breast of Gressingham Duck **gfo n**

roasted carrot – carrot purée – dukkah – soy gel – black sesame noodles

Ravens Hill 2023, Three Choirs Vineyards | England

Dark Chocolate Cremeux **gfo v**

caramelised banana – warm brownie – caramel

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

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 more on the wine pairings

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





'AUS' Estate Reserve Chardonnay | Australia

Fresh, fruit-driven and gently oaked - the wine's subtle roundness echoes the umami depth of the mushroom and toasted yeast crumb, while its freshness keeps the parmesan and roasted onion from feeling heavy.

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

Brioche notes mirror the sourdough crostini, while its red-fruit character and fine, structured bubbles cut cleanly through the rich mousse and ham hock croquette, echoing the pickled plum's sweetness.

Via Barrosa Albariño | Spain

Its zippy citrus and orange blossom notes lift the lemon and chive beurre blanc, while the bright, saline finish stands up to the crispy bacon and caper and mirrors the sweetness of the sun-blushed tomato.

Ravens Hill 2023, Three Choirs Vineyards | England

Ripe blackberry, cherry and damson fruit have the weight to match the duck, while the soft vanilla oak and toasted note pick up the dukkah's spice and the roasted carrot's sweetness, with soft tannins that won't fight the soy gel and sesame.

Casa Silva Late Harvest Semillon Gewürztraminer | Chile

The orange confiture and floral notes echo the caramelised banana and warm brownie, while its round, full-bodied sweetness and balancing acidity stand up to the dark chocolate and caramel without being overpowered.