

LUNCH TASTING MENU - VEGETARIAN

Five Courses £61pp - Wine (optional) £41pp
Wednesday - Saturday - 12-1.30pm

stones
RESTAURANT

Wild Mushroom Risotto **gfo veo**

yeast crumb - 'parmesan' crisp - roasted onion

'AUS' Estate Reserve Chardonnay | Australia

'Parmesan' Custard **gfo**

black pepper mayonnaise - crostini- watercress

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

Charred Courgette **gf ve**

pickled enoki mushrooms - ponzu gel - toasted sesame emulsion

Via Barrosa Albariño | Spain

Tartlet of Sun Blushed Tomato, Basil & Mascarpone

charred courgette - red pepper purée - black olive oil

Ravens Hill 2023, Three Choirs Vineyards | England

Dark Chocolate Cremeux **gfo**

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 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





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 on the nose mirror the crostini, while its fine, structured bubbles and citrus lift cut cleanly through the richness of the 'parmesan' custard, with a dry finish that matches its black pepper spice.

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 toasted sesame emulsion.

Ravens Hill 2023, Three Choirs Vineyards | England

Ripe blackberry and cherry fruit echo the sweetness of the sun-blushed tomato, while its soft, well-integrated tannins stand up to the charred courgette and black olive oil without overwhelming the basil and mascarpone.

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.