

DINNER TASTING MENU - VEGETARIAN

Eight Courses £81 pp - Wine (optional) £51 pp
Tuesday - Saturday - 6-8.30pm

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

Sesame-coated Halloumi **gf**

pea purée - crispy potatoes - pickled onion purée
Aroha Bay Sauvignon Blanc | New Zealand

Homemade Onion Bhaji **ve gf**

roasted carrot - dukkah - soy gel - sesame noodles
Ravens Hill 2023, Three Choirs Vineyards | England

Cheese Course - Clawson Blue **gfo n**

pear- hazelnut- crisp walnut bread
'The Den' Pinotage, Painted Wolf Wines | South Africa

Strawberry Parfait **gf**

lemon mousse – strawberry compote – meringue
Vouvray 'Les Bosquettes', Domaine Sauvion | France

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)



gfo 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 and gently oaked, its subtle roundness echoes the mushroom's umami depth, 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 crostini, while its fine bubbles and citrus lift cut through the 'parmesan' custard's richness, its dry finish matching the 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.

Aroha Bay Sauvignon Blanc | New Zealand

Crisp gooseberry and cut grass notes bring out the pea purée's sweetness, while its zesty acidity cuts through the sesame coating and mirrors the pickled onion purée.

Ravens Hill 2023, Three Choirs Vineyards | England

Ripe blackberry and cherry fruit stand up to the onion bhaji's spice, while soft vanilla oak picks up the dukkah's warmth, with gentle tannins that won't overwhelm the sesame.

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

Rich blackberry and plum fruit with a smoky edge stand up to the Clawson Blue, while its soft tannins echo the pear and walnut bread's nuttiness, matched by the hazelnut.

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

Orange confiture and floral notes echo the caramelised banana and warm brownie, while its full-bodied sweetness and balancing acidity stand up to the dark chocolate.