

LUNCH TASTING MENU - VEGAN

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

stones
RESTAURANT

Wild Mushroom Risotto **gfo**

yeast crumb – roasted onion

'AUS' Estate Reserve Chardonnay | Australia

Parsley & Caper Croquette

pea purée - crispy potatoes - pickled onion purée

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

Charred Courgette **gf**

pickled enoki mushrooms - ponzu gel - toasted sesame emulsion

Via Barrosa Albariño | Spain

Homemade Onion Bhaji **gf**

roasted carrot - dukkah - soy gel - sesame noodles

Ravens Hill 2023, Three Choirs Vineyards | England

Chocolate Ganache **gf**

caramelised banana - banana sorbet

Casa Silva Late Harvest Semillon Gewürztraminer | Chile



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, 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, persistent bubbles bring green apple and brioche, cutting through the croquette's richness. Toasty depth meets the parsley and caper, while citrus balances the pea purée's sweetness and pickled onion's tang.

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.

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.

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.