DINNER TASTING MENU - VEGAN

stones
RESTAURANT

Eight Courses £83pp - Wine (optional) £53pp
Tuesday - Saturday - 6-8.30pm

Confit Leek Terrine gf n
pickled walnut - crispy leeks - burnt leek powder
Beau Flamant Picpoul de Pinet I France

Wild Mushroom Parfait gfo n
beetroot ketchup - crostini
Beeskamp Stellenbosch Chenin Blanc I South Africa

Butternut Squash Risotto gf n
squash crisp - toasted hazelnuts
Chablis Chartron et Trebuchet I France

Braised Aubergine gf n
charred courgette - confit potato - tenderstem broccoli - romesco sauce
Via Barrosa Albariño I Spain

Caramelised Roscoff Tart Tatin
white bean fricassée - braised chard
Azabache Rioja Reserva I Spain

Truffled 'Cream Cheese' gfo
pickled shimeji - sourdough
Vouvray 'Les Bosquettes', Domaine Sauvion I France

'Cherry Bakewell' n
cherry compote - cherry sorbet
Graham's 20 Year Tawny Port I Portugal

Chocolate Ganache gf
raspberry sorbet
Elysium Black Muscat, California I USA



PTO for more on the wine pairings

If you have a specific allergy or dietary requirement, please let us know.
Tasting Menus must be taken by the whole table.
v veg. I vo veg. option I ve vegan I veo vegan option gf gluten free I gfo gluten free option I n contains nuts



Beau Flamant Picpoul de Pinet I France

The crisp citrus and mineral character lifts the natural sweetness of the confit leeks and refreshes the palate for the courses to come.

Beeskamp Stellenbosch Chenin Blanc I South Africa

Its ripe peach and apricot flavours have enough weight for the rich wild mushroom parfait, while fresh acidity lifts the sweet, earthy beetroot ketchup.

Chablis Chartron et Trebuchet I France

Bright acidity and elegant fruit complement the sweetness of the butternut squash and cut through the creamy risotto and toasted hazelnuts.

Via Barrosa Albariño I Spain

Ripe citrus, peach and a fresh finish balance the smoky charred courgette and braised aubergine, while bright acidity lifts the romesco sauce.

Azabache Rioja Reserva I Spain

Dark fruit, subtle spice and gentle oak complement the caramelised sweetness and savoury depth of the Roscoff onion tart tatin.

Vouvray 'Les Bosquettes', Domaine Sauvion I France

Honeyed fruit and soft acidity cut through the rich truffled cream cheese while lifting the sharp, earthy pickled shimeji.

Graham's 20 Year Tawny Port I Portugal

Nutty, caramelised and dried fruit flavours echo the almond and cherry of the Bakewell, adding a rich, mellow finish.

Elysium Black Muscat, California I USA

Rich berry fruit and floral notes echo the raspberry sorbet whilst providing enough sweetness to stand up to the chocolate ganache.