DINNER TASTING MENU - VEGETARIAN

stones
RESTAURANT

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

Confit Leek Terrine gf veo n
goat's cheese mousse - pickled walnut - crispy leeks - burnt leek powder
Beau Flamant Picpoul de Pinet I France

Butternut Squash Risotto gf veo n
squash crisp - toasted hazelnuts
Beeskamp Stellenbosch Chenin Blanc I South Africa

Cheddar Custard gfo
pickled mustard seeds - gherkin gel - sourdough crumb
Chablis Chartron et Trebuchet I France

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

Caramelised Roscoff Tart Tatin veo
truffle & rosemary mascarpone - white bean fricassée - braised chard
Azabache Rioja Reserva I Spain

Cheese Course - Carrot & Walnut Cake gfo v n
whipped feta - honey & thyme
Vouvray 'Les Bosquettes', Domaine Sauvion I France

Warm Almond & Sour Cherry Sponge n
cherry compote - caramelised white chocolate custard
Graham's 20 Year Tawny Port I Portugal

Chocolate & Raspberry Cremeux gfo
burnt orange sponge - lime ice cream
Elysium Black Muscat, California I USA

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 I Douro - Portugal (£8.00)



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 cuts through the creamy goat's cheese while lifting the natural sweetness of the leeks.

Beeskamp Stellenbosch Chenin Blanc I South Africa

Its ripe peach and apricot flavours echo the sweetness of the butternut squash, while fresh acidity cuts through the creamy risotto and toasted hazelnuts.

Chablis Chartron et Trebuchet I France

Bright acidity and a clean, mineral finish cut through the rich cheddar custard while lifting the sharp gherkin gel and mustard seeds.

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 of the Roscoff onion and the earthy richness of the truffle mascarpone.

Vouvray 'Les Bosquettes', Domaine Sauvion I France

Honeyed fruit and soft acidity complement the sweetness of the carrot cake while balancing the tangy whipped feta.

Graham's 20 Year Tawny Port I Portugal

Nutty, caramelised and dried fruit flavours pair beautifully with almond while enhancing the richness of the sour cherry sponge.

Elysium Black Muscat, California I USA

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