DINNER TASTING MENU

stones
RESTAURANT

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

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

Duck Liver Mousse gf n
roasted merguez sausage - cherry gel - endive - toasted almond - sherry vinegar reduction
Beeskamp Stellenbosch Chenin Blanc I South Africa

Seared Scallops gf n
spiced squash foam - squash crisp - pickled clam - hazelnut
Chablis Chartron et Trebuchet I France

Roasted Monkfish Tail gf
confit potato - roast squash - salted cucumber - curried mussel butter sauce
Via Barrosa Albariño I Spain

Roasted Venison Cannon gfo
wild mushroom hash brown - mushroom purée - roscoff tart tatin - pickled shimeji - vinegar gel - port jus
Azabache Rioja Reserva I Spain

Cheese Course - Carrot & Walnut Cake v n gfo
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 have enough weight for the rich duck liver, while fresh acidity balances the spice from the merguez.

Chablis Chartron et Trebuchet I France

Bright acidity and elegant fruit complement the natural sweetness of the scallops without overpowering the delicate flavours of the dish.

Via Barrosa Albariño I Spain

Ripe citrus, peach and a fresh finish complement the sweet monkfish and roast squash while keeping the palate refreshed.

Azabache Rioja Reserva I Spain

Dark fruit, subtle spice and gentle oak complement the richness of the venison and mirror the earthy character of the mushrooms.

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.