LUNCH TASTING MENU - VEGAN

stones
RESTAURANT

Five Courses £63pp - Wine (optional) £43pp
Wednesday - Saturday - 12-1.30pm

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

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

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



PTO for more on the wine pairings

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. 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.

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.

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.