LUNCH TASTING MENU - VEGETARIAN

stones RESTAURANT

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

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

Caramelised Roscoff Tart Tatin veo

truffle & rosemary mascarpone - white bean fricassée - braised chard

Azabache Rioja Reserva I Spain

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

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 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.

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.

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.