LUNCH TASTING MENU

stones
RESTAURANT

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

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 Venison Cannon gfo

wild mushroom hash brown - mushroom purée - roscoff tart tatin - pickled shimeji - vinegar gel - port jus

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 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.

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.

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.