

VEGETARIAN MENU

Served at Lunch Wednesday - Saturday - 12-1.30pm
+ Dinner Tuesday - Saturday - 6.00-8.30

stones
RESTAURANT

STARTERS

Goat's Cheese Royale **gfo**

smoked red pepper relish - balsamic gel - crisp sourdough

Leek & Truffle Risotto **gf**

Jerusalem artichoke crisps - chives

Rye Croute **gfo**

mushroom ketchup - pickled fennel

MAINS

Summer Ratatouille **gf**

thyme rosti - tomato dressing

Tartlet of Roasted Carrot & Whipped Feta **n**

coriander & honey pesto - toasted walnuts

Pickled Fennel **gf n**

pesto-crushed potatoes - warm salad of fine beans & broad beans

DESSERTS

Selection of British Cheeses (£5 Supp.) **gfo**

quince jelly - dehydrated malt loaf - crackers - homemade chutney - celery salted butter

Passion Fruit & White Chocolate Semi-Fredo **gf n**

pistachio - mango gel - mojito sorbet

Milk Chocolate Set Cream **gfo n**

coffee cremeux - mascarpone & salted caramel mousse

Add a Cheese Board to Share (£10.50) **gfo**

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white - kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

Recommended : Niepoort Vintage 1997 I Douro, Portugal (£8.00)

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.

v vegetarian | **vo** vegetarian option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts

