



STON EASTON PARK
Hotel, Restaurant and Gardens



Seven Course Tasting Menu

Amuse Bouche



Torched Seabream

*Wild Garlic Puree, Heritage Carrots, Pearl Barley,
with Saffron White Wine Sauce*

Godello, Gabo do Xil, Galicia, Spain, 2017



Foie Gras

Rhubarb, Cashew Nuts, Brioche, Bitter Chocolate

Pinot Gris, Craven, Stellenbosch, South Africa, 2017



Lemon Sole

Octopus, Fennel, Chorizo Sauce

Gavi di Gavi, La Toledana, 2016, Italy



Roasted Venison Loin

*Parsnips, Wild Mushrooms,
Coffee, Pomme Purée*

Eleve Malbec, France, 2017



Pre Dessert



Alto El Sol

Muscateddu, Domaine Fiumicicoli, Corsica NV

7 Course Tasting Menu - £75.00 pp
Wine Flight Recommendation - £38.00 pp

If you have any known allergies, when ordering your meal, please advise your head-waiter, so that we can guide your choice.