



**CARRIAGES**  
RESTAURANT



**TASTING  
MENU**



**MENU**

Tasting menu | £75pp

Wine flight | £45pp





# CARRIAGES

RESTAURANT

## WINE ROOM TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Tartlet of hand-dived scallop, lime crème fraiche, cucumber noodles and Avruga caviar

Pine Ridge Chenin Blanc / Viognier, California USA 2023

Tempura courgette flower, roasted red peppers, satay sauce and coriander

Araldica Barolo Flori, Piedmont, Italy 2019

Wild halibut baked in sea herbs with scarlet elf cap mushrooms and caviar beurre-blanc

Los Haroldos Estate Chardonnay, Argentina 2021

Seared breast of Creedy Carver duck, confit leg toastie, smooth liver parfait, puy lentils,  
poached radish and cognac sauce

Chateau Caronne St. Gemme Haut-Medoc, Bordeaux, France, 2018

Selection of British cheeses with honeycomb, chilli jam and artisan crackers

Sandeman 20yrs Tawny Port NV

Dark chocolate ganache, yoghurt and white chocolate cremuex, fresh mango and passion  
fruit coulis

Sandeman Royal Ambrosante Pedro Ximenez 20-Year-Old Sherry, Spain NV

**Tasting Menu: £75 per person**

**Accompanying Wine Flight: £45 per person**

**Please inform your server of any allergies or intolerances**