



# CARRIAGES

RESTAURANT



## TASTING MENU



### — MENU —

Tasting menu | £80pp

Wine pairing | £45pp





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Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Sea bream crudo, soy dressing, pickled cucumber, horseradish yoghurt and keta caviar

Pine Ridge Chenin Blanc - Viognier, California USA

Roe deer pastrami, herb garden emulsion, pickled carrot, bitter leaves and smoked dressing

Araldica Barolo Flori - Piedmont, Italy 2020

Roast breast and confit leg of young partridge, braised lettuce, autumn roots and fruits

Martin Pomfy Pinot - Juznoslovenská 2019

40-day-aged sirloin of Herefordshire beef, dairy cow ragu, crispy kale, parsnip purée, celeriac terrine, ox tongue and truffle sauce

Chateau Caronne Sainte Gemme Haut-Medoc - Bordeaux, France 2019

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

Sandeman 20 years Tawny Port - Portugal NV

Caramelised mille-feuille of white chocolate, toffee sauce, poached apple and crème fraîche

Carmes De Rieussec - Sauternes 2015

**Tasting Menu: £80 per person**

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

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