



CARRIAGES

RESTAURANT

FESTIVE MENU



20th November - 20th December



On Arrival

Canapés

House made focaccia and salted butter

Starters

Lobster omelette, Hispi cabbage and Russian salad | 19

Cauliflower panna cotta, candy beetroot, fresh grape, bitter leaves and croutons | 15

Roast breast of wood pigeon, sauerkraut, parsnip purée and madeira | 16

Seared Orkney scallop, fennel and orange compote and hay smoked velouté | 17

Ingrid Groiss Gruner Veltliner Wein Viertel Austria 2024 | 100ml | 7

Duck pastrami, herb garden emulsion, pickled carrot, bitter leaves and smoked dressing | 16

Mains

Roasted crown and confit leg of young red partridge, Jerusalem artichoke purée, sprout leaves, caramelised shallot and cognac sauce | 34

50 day aged Herefordshire sirloin, beef consommé, ox tongue, tallow candle, mushroom purée, truffled mash, variegated kale and diable sauce | 42

Domaine De Piauger Cote du Rhone Village Sable 'Tenebi' la Cunoise 2022 | 100ml | 9

Butter poached cod, steamed cockles, cauliflower purée, braised leek and squid ink sauce | 28

Domaine Aleofane Crozes Hermitage Blanc 2024 | 100ml | 8

Beetroot tarte tatin, woodland mushrooms, celeriac, fresh plum, red wine and balsamic reduction | 24

Seared loin of Cairngorm red deer, poached and pickled salsify, haggis, hispi cabbage, smoked swede purée and juniper sauce | 40

Dessert

Dark chocolate parfait, mandarin and whisky compote, blood orange sorbet | 14

Mince pie panna cotta, mull spiced granola, clotted cream | 14

Grande choux, poached pear, cinnamon Chantilly, toffee sauce | 14

Casa del bosque Late Harvest Riesling 2022 | 50ml | 8

Selection of British cheeses with chilli jam, honeycomb and artisan crackers | 15

Domaine Boudau Rivesaltes Grenat Sur 2022 | 50ml | 7

Please inform your server of any allergies or intolerances.

Wild game dishes may contain shot fragments.

Merry Christmas from the Carriages team!