



CARRIAGES
RESTAURANT



WINE

ROOM



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

Smoked eel with oyster panna cotta, Avruga caviar, potato tuille and marinated
cucumber

Pine Ridge Chenin Blanc / Viognier, California USA

Soft-boiled quail eggs with mushroom duxelles, toasted brioche, black truffle and
hollandaise sauce

Martin Pomfy Pinot, Juznoslovenská 2019

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

Los Haroldos Estate Chardonnay, Argentina 2021

Slow-braised Black Mountain lamb shoulder, Wye Valley asparagus, morel stuffed with
bacon and wild garlic, pomme purée and tarragon sauce

Chateau Caronne Gemme Haut-Medoc, Bordeaux, France 2017

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

Taster Menu: £75 per person

Accompanying Wine Flight: £45 per person

Please inform your server of any allergies or intolerances