

HAPPY MOTHERS DAY

This Mother's Day, we honour the women who shape our lives with unmatched strength, endless care and a love that asks for nothing in return.

At Carriages, our menu has been thoughtfully crafted to celebrate them - the mothers, grandmothers and remarkable women who deserve to be cherished.

ON ARRIVAL

1276 English Sparkling

Canapés

House made focaccia and sourdough with salted butter and leek ash | 3.5

STARTERS

Smoked venison tartare, pickled salsify, herb garden emulsion, black garlic
Baked Baron Bigod, four seed cracker, Sidings garden leaves, winter truffle, fig jam
Warm salmon gravlax, herb crème fraiche, Avruga caviar
Monkfish carpaccio, beetroots, pickled cucumber, Avruga caviar, herb oil

MAINS

Roasted breast of free range Shropshire chicken stuffed with black truffle mousse, potato beignets, Swiss chard, tarragon puree, woodland mushrooms, burnt onion petals, soubise sauce
Seared loin and confit belly of rare breed pork, heritage beetroots, apple caramel, whole grain mustard, black pudding mille-feuille, madeira jus
Pan-fried skate wing, brown shrimp and shallot gratin, braised fennel, sea beet, white beans, samphire, XO butter sauce
Pearl barley risotto, blue cheese, Romanesco, kale, butternut squash, leek oil

DESSERTS

Pumpkin spiced latte souffle, vanilla ice cream, cardamom madeleine
White chocolate cremeux, rhubarb sorbet, ginger beer foam, rhubarb carpaccio
Selection of British cheese with chilli jam, honeycomb and artisan crackers
Honey glazed pineapple, Italian meringue, mango compote, chilli and lemon grass sorbet

2 COURSES £45/HEAD

3 COURSES £55/HEAD

Please inform your server of any allergies or intolerances

A discretionary 12.5% service charge will be added to you bill; just let your server know if you'd prefer it removed.

MOVING YOU
THROUGH THE ART OF
BRITISH DINING



CARRIAGES

MOTHERS DAY