

# CARRIAGES

## MENU OF THE DAY

Selection of seasonal canapés

House made focaccia and salted butter

Smoked venison tartare, pickled salsify, black  
garlic, herb emulsion

Butter poached cod, baked Jerusalem artichoke,  
cauliflower cous cous, crisp Parma ham, variegated  
kale, beurre noisette jus

Dark chocolate cremeux, red wine poached prunes,  
chocolate tuille, orange purée

**£35 pp**

*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.*