

CARRIAGES

TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Monkfish carpaccio, beetroots, pickled cucumber, Avruga caviar, herb
oil

Warm salmon gravlax, herb crème fraiche, crispy oyster

Presse of confit chicken, heritage carrots, carrot purée, chicken velouté

Seared loin and confit belly of Huntsham Court Farm Middle White
pork, heritage beetroots, apple caramel, whole grain mustard, black
pudding mille-feuille, madeira jus

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

White chocolate cremeux, rhubarb sorbet, ginger beer foam, rhubarb
carpaccio

£80PP

Please inform your server of any allergies or intolerances

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

WINE FLIGHTS

Enhance your tasting menu with one of our curated wine flights.

The Pullman offers a refined journey through elegant, food-led pairings, while The Golden Arrow showcases bolder, more expressive wines. Each flight is designed to complement the menu and elevate your dining experience.

THE PULLMAN

£50PP

The Evolution Winery, 1276,
Herefordshire, England, 2024

Quinta de Azevedo, Alvarinho, Minho,
Portugal, 2024

Kloof Street, Old Vine, Chenin Blanc,
Swartland, South Africa, 2024

Vajra, Able, Nebbiolo, Barolo, Italy, 2021

Casa del Bosque, Riesling Late Harvest,
Casablanca, Chile, 2023

The Evolution Winery, 1276, Pear Ice
Wine, Herefordshire, England, N.V.

THE GOLDEN ARROW

£80PP

Les Hauts de Milly, Premier Cru
Montmains, Chablis, Burgundy, France,
2023

Quinta de Azevedo, Torre, Alvarinho,
Minho, Portugal, 2024

Mullineux, Granite, Chenin Blanc,
Swartland, South Africa, 2023

Domaine Tollot-Beaut, Chorey-Les-
Beaune, Burgundy, France, 2023

Tinpot Hut, Riesling, Late Harvest,
Marlborough, New Zealand, 2018

Choya Extra Years, Ume, Osaka, Japan,
N.V.

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