

# CARRIAGES

## TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Poached scallop and lobster mousse, ajo blanco, spring onion, green chilli, coriander

Cod baked in sea herbs, caviar butter sauce

Confit pork belly, heritage carrots, carrot purée, madeira sauce

Honey glazed breast of dry aged Aylesbury x Peking duck, Wye Valley asparagus, duck liver boudin, broccoli purée, green strawberry compote, Swiss chard, cognac sauce

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

Rhubarb and custard pavlova, white chocolate sorbet, rhubarb consommé

**£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

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

Quinta de Azevedo, Alvarinho, Minho,  
Portugal, 2024

Vajra, Able, Nebbiolo, Barolo, Italy, 2021

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Malbec, Reserva, Bodega Piedra Negra,  
Mendoza, Argentina 2023

Tanners LBV Port

Contero, Brachetto D'Acqui 2024

## THE GOLDEN ARROW

£80PP

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

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

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

Chateau du Cedre, Cahors, France 2023

Domaine Boudau, Vin Doux Naturel,  
Grenache Noir 2023

Vin Santo del Chianti 2015

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