

ON ARRIVAL

Canapés

House made focaccia and salted butter

STARTERS

Salad of Wye Valley asparagus, dressed white crab, wild garlic emulsion, buttermilk and chervil vinaigrette | 18

Chenin Blanc, Kloof Street, Old Vine, Swartland, South Africa 125ml | 9.25, 175ml | 12, 250ml | 15.5

Baked Baron Bigod, four seed cracker, The Sidings garden leaves, winter truffle, fig jam | 17

Poached scallop and lobster mousse, ajo blanco, spring onion, green chilli, coriander | 19

Tartare of sea bream, marinated radish meat, toasted hazelnuts, apple & celery vinaigrette | 17

Crispy Huntsham Court Farm pork belly, makhani sauce, buttered spinach | 16

MAINS

Honey glazed breast of dry aged Aylesbury x Peking duck, Wye Valley asparagus, duck liver boudin, broccoli puree, green strawberry compote, Swiss chard, cognac sauce | 38

40 day aged sirloin of Hereford beef, pomme puree with ox tongue ragu, scarlet elf caps, poached leek, creamed woodland mushrooms, kohlrabi, beef cheek and bacon bon bon, wild garlic, red wine sauce | 42

Domaine Piauger, La Syrah de Marine 125ml | 10, 175ml | 15, 250ml | 20

Pan fried skate wing, brown shrimp and shallot gratin, braised fennel, sea beet, white beans, samphire, XO butter sauce | 34

Les Hauts De Milly, 1er Cru Chablis Montmains, Burgundy France 125ml | 15, 175ml | 19, 250ml | 25

Baked spring onion and Monkland cheese, broccoli purée, fennel, wild mushrooms, onion velouté, pomme dauphine, leek oil | 25

Black Mountain lamb cutlet smoked over bay leaf, braised belly, burnt onion petals, wild garlic, potato beignets, bagna cauda, salt baked celeriac, soubise sauce and madeira jus | 39

DESSERTS

Rhubarb and custard pavlova, white chocolate sorbet, rhubarb consommé | 14

Contero, Brachetto D'Acqui | 5.5

Pumpkin spiced latte souffle, vanilla ice cream, cardamom madeleine | 14

Dark chocolate mousse, chocolate crackling, crème fraiche, mint ice cream | 14

Selection of British cheeses with chilli jam, honeycomb and artisan crackers | 16

Sandeman 20yrs Tawny Port NV | 12

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.

MOVING YOU
THROUGH THE ART OF
BRITISH DINING



CARRIAGES

À LA CARTE