

# CARRIAGES

## TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Salad of Wye Valley Asparagus, dressed white crab, wild garlic emulsion, buttermilk and chervil vinaigrette

Cod baked in sea herbs, caviar butter sauce

Braised short rib of Herefordshire beef, gem lettuce stuffed with morels, red wine sauce

Honey glazed breast of dry aged Creedy Carver duck, Wye Valley asparagus, duck liver boudain, broccoli puree, green strawberry compote, swiss chard, cognac sauce

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

Strawberry souffle, vanilla macaroon, strawberry and red wine sorbet

**£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

Quinta de Azevedo, Alvarinho, Minho,  
Portugal, 2024

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

Kopke, Sao Luiz Reserve, Douro,  
Portugal 2022

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

Tanners LBV Port

Late Harvest Riesling, Casa Del Bosque,  
Chille 2023

## THE GOLDEN ARROW

£80PP

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

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

Balnaves, Cabernet/Merlot, Coonawarra,  
Australia 2021

Chateau du Cedre, Cahors, France 2023

Sandeman 20 years Old Tawny Port,  
Portugal NV

Contero, Brachetto D'Acqui 2024

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