

CARRIAGES

VEGETARIAN TASTING MENU

As our dishes change regularly, the menu shown here is a sample.
If you'd prefer not to enjoy the full tasting experience, you're welcome to
choose individual dishes à la carte.

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Tartare of beetroot, capers, herb crème fraiche, buttered croutons

Baked Baron Bigod, fig jam, four seed cracker, Sidings garden salad

Crisp confit egg yolk, parsley purée, roasted garlic

Risotto of pearl barley, blue cheese, Romanesco, kale, woodland
mushrooms, leek oil

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

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

SAMPLE MENU

£75PP

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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