

CARRIAGES

LUNCH MENU

ON ARRIVAL

Canapés

House made focaccia and salted butter

STARTERS

Salad of Wye Valley asparagus, bitter leaves, truffled cheese

Pea and Lovage pannacotta, broad beans, pickled garlic, feta emulsion, tomato confit

Chicken consommé, pickled mushrooms, wild garlic

MAINS

Duck leg confit, potato puree, braised lettuce, madeira sauce

Roasted hake, crushed jersey royals, sea herbs, caper beurre noisette

Pearl barley risotto, blue cheese, onion petals, peas, leek oil

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Carriages fig and honey mess

Selection of British cheeses, chilli jam, artisan crackers

2 courses £19

3 Courses £26

Please inform your server of any allergies or intolerances

A discretionary 12.5% service charge will be added to you 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

£40PP

Quinta de Azevedo, Alvarinho, Minho,
Portugal, 2024

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

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

Contero, Brachetto D'Acqui 2024

THE GOLDEN ARROW

£55PP

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

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

Chateau du Cedre, Cahors, France 2023

Vin Santo del Chianti 2015

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