

ON ARRIVAL

Canapés

House made focaccia and salted butter

STARTERS

Crudo of ginger and coriander glazed pork belly, peach puree, courgette, fine green beans | 17

Schloss Vollrads, Volratz, Riesling, Rheingau, Germany 125ml 10 | 175ml 13.25 | 250ml 17.50

Artichoke pannacotta, Carriages kitchen garden salad, grape must mustard, preserved lemon | 15

Poached lobster, heirloom tomatoes, herb emulsion, olive oil cracker, chilled tomato consomme | 21

Salad of hand picked white crab, herb crepe, fresh peas, oyster sauce | 18

Squid stuffed with saffron rice, roasted peppers, chorizo, shellfish sauce | 18

MAINS

Lavendar glazed breast and confit leg of Dry aged Creedy Carver duck, courgette flower stuffed with duck liver and apricots, creamed girolles, smoked jus | 38

Rude Wines, Pinot Noir, Ledbury, England 125ml 10 | 175ml 13 | 250ml 17.50

BBQ Seared rump and tartare of Herefordshire beef, roasted aubergine, spring onions, butter milk dressing, gremolata and red wine sauce | 39

Gran Dominio, Reserva, Rioja, Spain 125ml 10 | 175ml 13.50 | 250ml 17

Steamed chalk stream trout, warm guanciale, tomato, pea and broad bean vinaigrette, Jersey royals, sea kale | 34

Tempura courgette flower, baba ganoush, roasted onions, red peppers, fresh peas, broad beans, buttermilk dressing | 25

Cutlet of Black Mountain lamb, braised belly, potato pave, confit shallot, heritage carrot, pea puree, green olive, madeira sauce | 38

DESSERTS

Honey parfait, fresh fig, hazelnut ice cream | 14

Geografico, Vin Santo Del Chianti, Tuscany, Italy | 10

Strawberry souffle, red wine and strawberry sorbet, vanilla macaroon | 14

Dark chocolate mousse, chocolate crackling, crème fraiche, cherry sorbet | 14

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

Sandeman 20 years old Tawny Port NV | 14

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.