

CARRIAGES

TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

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

Steamed chalk stream trout, warm guanciale, tomato, pea and broad
bean vinaigrette

Chicken and foie gras boudain, chicken consommé, pickled mushrooms

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

Belisario, Vigneti B., Verdicchio Di
Matelica, Italy, 2022

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

Dominique Morel, Chardonnay,
Beaujolais, France, 2023

Gran Dominio, Reserva, Garnacha,
Tempranillo, Rioja, Spain, 2018

Tanners LBV Port

Contero, Bracheto D'Acqui, Italy, 2024

THE GOLDEN ARROW

£80PP

Quinta de Azevedo, Torre Grande
Escolha, Alvarinho, Minho, Portugal,
2022

Serra De L'Home, Can Sumoi, Garnatxa
Blanca, Catalunya, Spain, 2023

Les Hauts De Milly, Montmains, Chablis
Premier Cru, Burgundy, France, 2023

Château du Cèdre, Malbec, Cahors,
France, 2022

Sandeman, 20 Year Old, Tawny Port,
Portugal NV

Carmes De Rieussec, Sauternes,
Bordeaux, France, 2016

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