

ON ARRIVAL

Canapés

House made focaccia and salted butter

STARTERS

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

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

Smoked St Andrews Bay lobster and sweetcorn fritter, lime and coriander emulsion, spiced lobster bisque | 19

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

Squid stuffed with ratatouille, heritage tomatoes, basil oil, tomato cloud | 17

Pine Ridge, Chenin Blanc, Viognier, Napa Valley, USA, 2023 125ml 10 | 175ml 13.25 | 250ml 17.50

MAINS

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

Chateau du Cedre, Cahors, France 2023 125ml 17.50 | 175ml 23 | 250ml 31

BBQ Seared rump and tartare of Herefordshire beef, roasted aubergine, spring onions, buttermilk 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

Seared loin of red deer, fig and port compote, celeriac purée, braised butternut squash, white kale, madeira jus | 36

Seasonal special: Roasted crown of Scottish red grouse, haggis and braised leg bon-bon, creamed girolle mushrooms, variegated kale, game chips, liver crouton, beetroot purée, whisky sauce | 40

DESSERTS

Honey parfait, fresh fig, hazelnut ice cream | 14

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

Blackberry soufflé, chocolate sorbet, blackberry financier | 14

Toffee apple mousse, green apple sorbet, sesame tuile, meringue | 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.

MOVING YOU
THROUGH THE ART OF
BRITISH DINING



CARRIAGES

À LA CARTE