

CARRIAGES

TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with herb dust

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

Monkfish tail roasted on the bone, kalamata olive puree, smoked
tomato, migas

Truffle Carbonara

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

Toffee apple mousse, green apple sorbet, sesame tuille, meringue

£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

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

Dominique Morel, Chardonnay,
Beaujolais, France, 2023

Rude Wines, Pinot Noir, Ledbury,
England, 2023

Château Caronne Ste. Gemme, Bordeaux
France, 2019

Kopke 10 years Old Tawny Port,
Portugal NV

Apple Ice Wine, Evolution Winery 1276,
Hereford, England NV

THE GOLDEN ARROW

£80PP

Pine Ridge, Chenin Blanc, Viognier,
Napa Valley, USA, 2023

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

Rua, Pinot Noir, Central Otago, New
Zealand, 2022

Chateau du Cedre, Cahors, France 2023

Sandeman 20 years Old Tawny Port,
Portugal NV

Carmes De Rieussec, Sauternes,
Bordeaux, France, 2016

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