

CARRIAGES

MENU OF THE DAY

Selection of seasonal canapés

House-made focaccia and salted butter

Smoked venison tatare, pickled salsify, black garlic, herb
emulsion

Butter-poached cod, baked Jerusalem artichoke,
cauliflower couscous, crisp Parma ham, variegated kale,
beurre noisette jus

Dark chocolate crèmeux, red wine poached prunes,
chocolate tuile, orange purée

£39 pp

Wine pairing available £25pp

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



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