

CARRIAGES

LUNCH MENU

ON ARRIVAL

Canapés

House-made focaccia and salted butter

STARTERS

Burrata served with crushed minted peas, garden pesto, four-seed cracker

Artichoke panna cotta, Carriages kitchen garden salad, preserved lemon

BBQ confit Creedy Carver duck leg, yoghurt, kimchi honey glaze, bitter leaves and coriander emulsion

MAINS

Roasted Black Mountain lamb rump, baba ghanoush, crushed celeriac, spring onion and cumin-spiced jus

Roasted cod, merguez, tomato and saffron butter bean stew, Swiss chard

Tempura courgette flower, roasted aubergine, peas, tomato, broad beans, buttermilk and basil oil

DESSERTS

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Honey parfait, fresh fig and hazelnut ice cream

Selection of British cheeses with chilli jam and artisan crackers

2 courses £19

3 Courses £26

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