

CARRIAGES

TASTING MENU

Selection of seasonal canapés

Housemade focaccia and salted butter with herb dust

Tartlet of venison tartare, roasted garlic, charcoal oil, Jerusalem artichoke
purée, egg yolk confit, crispy leeks

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

Truffle carbonara

BBQ-seared rump and tartare of Herefordshire beef, roasted aubergine,
spring onions, buttermilk dressing, gremolata and red wine sauce

Selection of British cheeses with honeycomb, chilli jam, artisan crackers

Toffee apple mousse, green apple sorbet, sesame tuile and 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.

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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

Bodegas Ontañón, Kaori, Rioja, Spain,
2023

Dominique Morel, Chardonnay,
Beaujolais, France, 2023

Rude Wines, Pinot Noir, Ledbury,
England, 2023

Château Caronne Ste. Gemme,
Bordeaux, France, 2019

Kopke 10 Year 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 Year Old Tawny Port,
Portugal NV

Carmes De Rieussec, Sauternes,
Bordeaux, France, 2016