

CARRIAGES

VEGETARIAN TASTING MENU

As our dishes change regularly, the menu shown here is a sample.
If you'd prefer not to enjoy the full tasting experience, you're welcome to
choose individual dishes à la carte.

Selection of seasonal canapés

House-made focaccia and salted butter with burnt leek ash

Artichoke pannacotta, Carriages kitchen garden salad, grape must
mustard, preserved lemon

Warm tomato cloud, heirloom tomatos, basil, olive oil tuille

Spring onion gratin, celeriac puree, fig compote, butternut squash

Tempura courgette flower, baba ghanoush, roasted onions, red
peppers, fresh peas, broad beans, buttermilk

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

Blackberry souffle, dark chocolate sobet, blackberry financier

£75PP

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

Riesling, Schloss Vollrads, Volratz,
Rheingau, Germany 2024

Garnatxa Blanca, Serra De L'Home, Can
Sumoi, Catalunya, Spain 2023

Quinta de Azevedo, Alvarinho, Minho,
Portugal, 2024

Vajra, Able, Nebbiolo, Barolo, Italy, 2021

Kopke, Tawny, 10YR NV

Brachetto, Contero, Brachetto D'Acqui,
Piedmont, Italy 2024

THE GOLDEN ARROW

£80PP

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

Semillon, Sauvignon, Château de
Fontenille, Entre-Deux-Mers, Bordeaux,
France 2024

Quinta de Azevedo, Torre, Alvarinho,
Minho, Portugal, 2024

Vajra, Able, Nebbiolo, Barolo, Italy, 2021

Sandeman 20 years Old Tawny Port,
Portugal NV

Domaine Cauhape, Symphonie De
Novembre, Jurancon, France 2022