CARRIAGES

VEGETARIAN TASTING MENU

Selection of seasonal canapés
House-made focaccia and salted butter with burnt leek ash

Cream of butternut squash soup, ricotta dumplings, crispy sage, Isle of Mull Cheddar puff pastry

Tartlet of Jerusalem artichoke, salsify ribbons, cured egg yolk, charcoal oil, crispy leeks

Onion tart Tatin, winter roots and fruits, braised lettuce, white wine velouté

Risotto of pearl barley, blue cheese, chestnuts, black truffle, celeriac purée

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

Mince pie custard tart, prune and Armagnac ice cream

£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.

CARRIAGES

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

The Evolution Winery, 1276 Chardonnay, Ledbury, England 2024

Dominique Morel, Chardonnay, Beaujolais, France 2023

Rude Wines, Pinot Noir, Herefordshire 2024

Grand Dominio Reserva, Tempranillo, Mazuelo, Rioja, Spain 2021

Rivesaltes Grenat, Sur Grains, Domaine Boudau, France 2023

Les Hautains Organic Pacherenc Du Vic-Bilh 2021

THE GOLDEN ARROW

£80PP

Marbury, Chardonnay, Crouch Valley, Essex 2023

Domaine Aleofane, Croze Hermitage Blanc, Rhone, France 2024

Bodega Verum, Pinot Noir, Patagonia, Argentina 2023

Esporao, Reserva, Alentejo, Portugal 2022

White Castle Vineyard, 1581 Fortified Wine, Monmouthshire 2023

Chateau Le Fage, Monbazillac, France 2021