ON ARRIVAL

Canapés

House-made focaccia with salted butter

STARTERS

Tartlet of Cornish lobster, saffron aioli, spiced lobster reduction, crispy coriander | 19

Pine Ridge Chenin Blanc Viognier, Napa Valley, California, USA 2024 | 125ml 13.5 | 175ml 16 | 250ml 20

House-smoked salmon rillette, preserved lemon, Penderyn whisky jelly, buttered crumpet | 17

Cream of butternut squash soup, poached ricotta dumplings, sage, Isle of Mull cheddar puff pastry | 15

Salsify carbonara, braised and cured pork cheek, chestnuts | 17

Família Carvalho Martins Pacto Palhete, Douro, Portugal 2023 | 125ml 7 | 175ml 9 | 250ml 11.5

Venison tartare, cured egg yolk, Jerusalem artichoke, charcoal oil, pumpernickel, crispy leeks | 18

MAINS

Seared sirloin of Herefordshire beef, braised short rib, broccoli purée, pickled shiitake, potato fondant, variegated kale, red wine sauce | 39

Meerlust Estate, Rubicon, Stellenbosch, South Africa 2021 | 125ml 21 | 175ml 27 | 250ml 35

Truffle-roasted breast of Shropshire chicken, mushroom purée, confit leg stuffed prune, creamed cabbage, crispy potato terrine, Madeira jus | 32

Butter-braised turbot, blood orange, butternut squash, poached fennel, mussels, Sauce Maltaise | 36

Rude Wines Chardonnay, Ledbury, Herefordshire | 125ml 10 | 175ml 13 | 250ml 17.50

Risotto of pearl barley, blue cheese, celeriac, chestnut, white kale, black truffle | 24

Roasted loin of Stowell Park Estate fallow deer, smoked beetroot purée, onion Tarte Tatin, pickled salsify, truffled hispi cabbage, juniper sauce | 35

Château Lafont Menaut, Pessac-Léognan, Bordeaux, France 2020 | 125ml 20.5

DESSERTS

Mince pie custard tart, prune and Armagnac ice cream | 14

Carmes De Rieussec, Sauternes, Bordeaux, France 2016 | 14

Chestnut mousse, dark chocolate, caramel, spiced pear sorbet | 14

Sandeman Royal Ambrosante 20 Year Old Pedro Ximénez Sherry, Jerez, Spain NV | 14

Pink Lady apple tarte tatin, calvados ice cream | 14

Selection of British cheeses with chilli jam, honeycomb and artisan crackers | 15

Sandeman 20 Year Old Tawny Port NV | 15

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

À LA CARTE