CARRIAGES

TASTING MENU

Selection of seasonal canapés
House-made focaccia and salted butter with herb dust

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

Venison tartare, charcoal oil, beetroot reduction, cured egg yolk, crispy leeks

Roasted confit pork jowl from Huntsham Court Farm, winter roots and fruits, braised lettuce, white wine velouté

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

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

Mince pie custard tart, prune and Armagnac ice cream

£85 PP

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.

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

£50 PP

Côtes du Rhône, Paul Jaboulet Aîné
Parallèle 45, Rhône, France 2024

Pinot Noir, Bodegas Verum Verum,
Patagonia, Argentina 2023

Chianti Classico, Marchesi Antinori Pèppoli,
Tuscany, Italy 2024

Esporão Reserva Alicante Bouschet,
Alentejo, Portugal 2022

Kopke 10 Year Old Tawny Port, Portugal
NV

Monbazillac, Château Le Fagé, France 2021

THE GOLDEN ARROW

£80 PP

Crozes-Hermitage Blanc, Natacha Chave
Aléofane, Rhône, France 2024

Pinot Noir, Dublin St Martin,
Martinborough, New Zealand 2014

Barolo, Araldica, Piedmont, Italy 2021

Compañía Vinícola del Norte de España
Viña Real Reserva, Rioja, Spain 2016

Sandeman 20 Year Old Tawny Port,
Portugal NV

Sauternes, Château Rieussec Carmes de
Rieussec, Bordeaux, France 2016

CARRIAGES