

THE LONDON CARRIAGE WORKS

SPRING A LA CARTE MENU

APERITIF

Nyetimber Classic Cuvée (ve) 15.00

PRE-DINNER NIBBLES

LAMB 7.00
Lamb breast, potato, buckwheat, jus, mint (gf)

CAULIFLOWER 7.00
Cauliflower cheese royale, wild rice, hazelnut, tarragon (n*, ve)

STARTERS

ASPARAGUS 11.00
Broad beans, peas, samphire, radish, yeast (gf, ve)
Soave Classico, Pieropan, Veneto, Italy (ve) 11.00 (125ml)

COD 14.00
Salted cod, green tomato, fennel marmalade, chilli (gf)
Alba Vega, Albariño, Rías Baixas, Spain (ve) 10.50 (125ml)

OCTOPUS 13.00
Octopus terrine, sesame, soy, puffed rice, cured egg yolk, sea fig (gf)
Alba Vega, Albariño, Rías Baixas, Spain (ve) 10.50 (125ml)

QUAIL 14.00
Roasted quail breast, braised leg, carrot, date, bee pollen (gf)
Beaujolais Lantignié, Jean-Marc Burgaud, Beaujolais, France 10.50 (125ml)

PORK 13.00
Pork cheek croquette, sweetcorn, black garlic, scratchings (gf)
Sileni, Cellar Selection, Pinot Noir, Hawke's Bay, New Zealand 8.00 (125ml)

VENISON 14.00
Pan roasted venison loin, pickled walnut, celeriac, wild mushroom, chive (gf, n*)
Côtes du Rhône Villages, Boutinot, Rhône, France (ve) 7.50 (125ml)

MAINS

MUSHROOM 22.00
King oyster, sticky turnip, cauliflower, leek, brown plant butter, chive (gf, ve)
Circumstance, Chenin Blanc, Stellenbosch, South Africa 7.75 (125ml)

BEETROOT 24.00
Beetroot tart, brassicas, burnt leek, almond pesto (n, ve)
Sileni, Cellar Selection, Pinot Noir, Hawke's Bay, New Zealand 8.00 (125ml)

SALMON 32.00
Loch Duart salmon, belly croquette, chicory, smoked salmon velouté, peas, lemon, dill (gf)
Pouilly Fumé, Domaine Pabiot, Loire, France (v) 12.50 (125ml)

HALIBUT 34.00
Butter poached halibut, green apple, sorrel, smoked eel (gf)
Chablis 1er Cru, Domaine Testut, Burgundy, France 20.00 (125ml)

CHICKEN 32.00
Pan roasted cornfed chicken, potato and bacon terrine, chilli jam, Roscoff, tarragon (gf)
Le Cabanon, Viognier, Rhône, France 8.25 (125ml)

LAMB 36.00
Cumbrian lamb rump, spring vegetables, ricotta, salsa verde, mint (gf)
Côtes du Rhône Villages, Boutinot, Rhône, France (ve) 7.50 (125ml)

RABBIT 34.00
Rabbit loin and leg ballotine, pancetta, hash cake, Madeira (gf)
Aloxe-Corton, Château Philippe Le Hardi, Burgundy, France (ve) 20.00 (125ml)

SIDES

Pea fricassee, pancetta, shallots (gf)	7.00
Charred brassicas, lemon thyme, whey butter (gf, v, ve*)	7.00
BBQ broccoli, lemon, thyme (gf, ve)	7.00
Confit new potatoes, mint, garlic (gf, ve)	7.00
Creamed potato, crispy shallots (gf*)	7.00
Truffle and parmesan triple-cooked chips (gf*, v, ve*)	7.00
Rosemary and black garlic triple-cooked chips (gf*, v, ve*)	7.00

PUDDINGS

APPLE	12.00
Caramelised apple, puff pastry, thyme ice-cream, caramel (ve*) <i>Tokaji Aszú, '5 Puttonyos', Crown Estates, Hungary 12.50 (50ml)</i>	
LEMON	12.00
Lemon tart, tonka, meringue, mascarpone <i>Nyetimber, Classic Cuvée (ve) 15.00 (125ml)</i>	
RHUBARB AND CUSTARD	12.00
Crème brûlée, cardamon, rhubarb, shortbread (gf*, ve) <i>Ginestet, Sauternes Classique, Bordeaux, France 6.00 (50ml)</i>	
PRALINE	12.00
White chocolate, almond, brown butter ice-cream (n, gf*) <i>Donnafugata, Ben Rye, Passito di Pantelleria, Sicily 12.00 (50ml)</i>	
TIRAMISU	12.00
Espresso, marsala, cocoa, mascarpone, miso (v) <i>PX Espresso Martini: Vodka, Pedro Ximenez, Kahlua, Coffee 12.00</i>	

CHEESES

Selection of British cheeses, celery, chutney, grapes, fruitcake, crackers (gf*, v*)
Ask for our full list of cheeses.

Three cheeses	15.00
Five cheeses	20.00
Seven cheeses	25.00

Krohn Vintage port, Portugal, 2016 (ve) 12.00 (50ml)

COFFEE AND FUDGE

7.00

Executive Head Chef - Mike Kenyon

Head Pastry Chef - Emily Milne



gf - gluten free. n - contains nuts. ve - vegan. v - vegetarian.

* indicates that the dish can be adapted to be gluten free, nut free, vegan or vegetarian - please speak to your waiter.

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst the team.