

# THE LONDON CARRIAGE WORKS

## À LA CARTE MENU

Our sommelier, Matt, has carefully paired a flight of three wines to accompany this menu. He has also chosen a premium wine flight - a unique opportunity to taste wines normally only sold by the bottle.

### Wine flight £22.00 | Premium wine flight £40.00

Upgrade either wine flight with an arrival glass of Prosecco **£4.00** or an English Sparkling Nyetimber Classic Cuvée **£10.00**

## STARTERS

### GOATS CHEESE 10.00

Kidderton ash, spelt agnolotti, salt-baked onion, pecans (v)

*Sommelier's recommendation: Pouilly Fume, Domaine de Bel Air, Loire, France, 2020 (175ml) 11.00*

### ASPARAGUS 11.00

White asparagus, watercress fudge, preserved lemon, broccoli, sorrel (ve\*, gf)

*Sommelier's recommendation: Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand, 2020 (175ml) 8.75*

### PORK 12.00

Pork cheek, bacon ragout, turnip, Szechuan pepper (gf)

*Sommelier's recommendation: Nuits St Georges 1er Cru, Machard De Gramont, Burgundy, France, 2017 (175ml) 21.00*

### OCTOPUS 12.00

British octopus, TLCW 'OX' heritage tomato sorbet (gf)

*Sommelier's recommendation: Nyetimber Classic Cuvée, England, nv (125ml) 11.00*

### POUSSIN 14.00

Corn-fed poussin, salt-cured rhubarb set custard, charcoal celeriac, hen-of-the-woods (gf)

*Bourgogne Pinot Noir, Vallet Freres, Burgundy, France 2020 (175ml) 11.00*

### SCALLOPS 16.00

hand-dived scallops, shitake, brassicas, white truffle, pecorino (gf)

*Sommelier's recommendation: Chablis 1er Cru, 'Cote de Lechet', Domaine Daniel Dampt, Burgundy, France (175ml) 19.00*

## MAINS

### QUINOA 18.00

Parsley quinoa, roasted onion seeds, beetroot, grapes in muscat, hazelnut vinaigrette (ve)

*Sommelier's recommendation: Circumstance, Chenin Blanc, Stellenbosch, South Africa, 2020 9.50 (175ml) 37.00 (750ml)*

### DUCK 26.00

Duck breast, leg vol-au-vent, cabbage, blackberry, salted raisins

*Sommelier's recommendation: Santenay Premier Cru, 'Les Gravieres', Vallet Freres, Burgundy, France 2018 17.00 (175ml) 62.00 (750ml)*

### STONE BASS 28.00

Stone bass, mussels, celeriac, charred broccoli, bouillabaisse (gf)

*Sommelier's recommendation: Gavi, La Battistina, Piemonte, Italy 2020 8.50 (175ml) 33.00 (750ml)*

### LAMB 28.00

Rack of lamb, potato and shoulder terrine, ratatouille, anchovy (gf)

*Sommelier's recommendation: Rioja Vega, Crianza, Spain, 2018 9.25 (175ml) 36.00 (750ml)*

### HALIBUT 28.00

Halibut, miso brown butter, rhubarb tea broth, burnt apple, chicory (gf)

*Sommelier's recommendation: Hugel, Riesling Classic, Alsace, France 2019 11.00 (175ml) 45.00 (750ml)*

### BEEF 30.00

Beef fillet, short rib, king oyster, teriyaki (gf)

*Sommelier's recommendation: Keith Tulloch, Shiraz- Viognier, Hunter Valley, 2019 10.25 (175ml) 42.00 (750ml)*

### SIRLOIN FOR TWO 80.00

20oz sirloin, vine tomatoes, king oyster mushrooms, ham fat broccoli, smoked walnuts, triple-cooked chips, bone marrow jus, sauce béarnaise (gf)

*Sommelier's recommendation: Chateau Les Hauts Conseillants, Pomerol, Bordeaux, France 2015 21.00 (175ml) 80.00 (750ml)*

## SHARING PLATTERS

GARDEN	20.00
hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve)	
SEA	24.00
oak-smoked salmon, potted local shrimp, salt-cured goujons, pickled herring, sundried tomato emulsion, sauce gribiche	
LAND	24.00
treacle beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney	

## SIDES

Garden salad (ve, gf)	3.50
Peppercorn and brandy sauce (gf)	3.00
Béarnaise sauce (v, gf)	3.00
Cauliflower, wild honey, pine nuts (v, ve*, gf)	4.00
Creamed potato, black truffle (v*, gf)	4.00
Hispi cabbage, ham fat, salted almonds (ve*)	4.00
Heritage carrots, maple, toasted caraway (ve, gf)	4.00
Seasonal greens, mint, shallots (ve, gf)	4.00
Triple-cooked chips (ve, gf*)	4.00
Truffle and parmesan triple-cooked chips (gf*)	4.50

## PUDDINGS

SORBETS	7.00
Raspberry shrubs (v, ve*, gf*)	
PANNA COTTA	8.00
Lemon, poached apple, whipped yoghurt (gf) <i>Sommelier's recommendation: Sepp Moser, Pinot Blanc, Trockenbeerenauslese, Austria, 2015 (50ml) 8.00</i>	
CARAMEL	8.00
salted caramel tart, London fog ice cream (v) <i>Sommelier's recommendation: Ginestet, Sauternes Classique, Bordeaux, France, 2018 (50ml) 4.00</i>	
BOUNTY	8.00
Coconut, lime, chocolate <i>Sommelier's recommendation: Vendange Tardives, Gewurztraminer, Cave de Turckheim, France, 2017 (50ml) 7.00</i>	
RHUBARB	8.00
Rhubarb cheesecake, honey, orange (v) <i>Sommelier's recommendation: Bourgogne Pinot Noir, Vallet Frères, Burgundy, France, 2019 (125ml) 9.00</i>	
PEACH MELBA	9.00
Peach Melba, almond ice cream (gf*) <i>Sommelier's recommendation: Tokaji Aszu, 5 Puttonyos, Crown Estates, Hungary, 2009 (50ml) 8.00</i>	

\*This pudding is so special, it has its own blog!

[www.hopestreethotel.co.uk/blog](http://www.hopestreethotel.co.uk/blog)

WiFi - 40hope40

## CHEESES

a selection of cheeses, celery, chutney, artisan crackers (gf\*), grapes. Please ask your server for your choice of cheeses.

Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00

We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or allergies. v - vegetarian. gf - gluten free. ve - vegan.

\* indicates that the dish can be adapted to be suitable for vegan or gluten free - please speak to your server.

Tips: we add a 10% discretionary charge to your bill. If instead you choose to leave a tip, please note that it is shared proportionally amongst The London Carriage Works staff. If the service was not up to scratch, don't leave a tip but let us know how we could do better.

