

THE LONDON CARRIAGE WORKS

February Prix Fixe

Starter

Soup of the day with croutons and olive oil

A fresh seafood linguine of mussels, smoked haddock and smoked salmon in a rich cream sauce

Pan fried halloumi with wilted Roma cherry tomatoes, olive tapenade and balsamic reduction

Slow cooked Wirral 'Tan House Farm' pork cheek with cauliflower puree, kale, granny smith apple salad and natural jus

Main

Chargrilled Portobello mushrooms with root vegetable purée, quinoa and wilted spinach leaves

Pan roast fillet of Lock Duart salmon with sauté potatoes, pancetta, savoy cabbage and wholegrain mustard cream

Breast of free range chicken with mushroom cream, buttered cabbage, Heritage Farm potatoes, chestnut mushrooms and natural jus

Calves liver served with parmesan, polenta, peas, kos, lardons and caramelised onion

Loin of pork with parsnip puree, kale, broccoli and natural jus

Pudding

Vanilla pannacotta with marinated red berries

Three artisan cheeses served with celery, grapes, chutney and a selection of biscuits

Vanilla crème brulee

Choice of TLCW ice creams and sorbets

Side orders of chunky chips, seasonal vegetables, or buttered mash (£3.50)

Two courses £15

Three courses £20

