

THE LONDON CARRIAGE WORKS

The Light Menu

Dishes for a light lunch, afternoon top up or early evening supper.

Mon-Weds - noon to 3.00pm, 5.00pm to 10.00pm
Thurs-Sat - noon to 3.00pm
- 5.00pm to 10.00pm served in the lounge
Sun - 5.00pm to 9.00pm

“The Wall Street” on Hope Street

For busy people on the move, keeping one eye on the markets

Choose from our daily fresh soups and add either a pastrami or red pepper and halloumi sandwich garnished with salad.

9.50

Light Bites

Freshly made soups with fresh bread. 4.95

Pan fried halloumi with olive tapenade, balsamic reduction and wilted Roma tomatoes. 5.50

Fresh and smoked fillet of Loch Duart salmon with celeriac roulade and caper vierge 7.95

Mr. Reeve’s fish and chips:
fresh haddock in beer batter with chunky chips. Small 9.50
large 15.00

Deli Sandwiches

Roasted red pepper and halloumi cheese with rocket and pesto on freshly baked crusty bread. 5.50

TLCW club, a triple-decker of roast turkey and bacon on toasted multigrain bread with mayonnaise, egg, watercress and tomatoes. 7.50

TLCW steak sandwich, prime fillet of beef on toasted bread with caramelised shallots and horseradish mayonnaise. 8.50

The New York pastrami on malted loaf with gherkin, tomatoes, kos lettuce and mayonnaise. 5.50

All our sandwiches are served with a leaf salad.

Salads

Salad of ripe tomatoes, olives, artichoke and aubergine, with cracked black pepper and Dijon vinaigrette, micro shoots, leaves and cress. 6.50

Char-grilled breast of chicken with lemon and rosemary served with chestnut mushrooms, courgettes, salad leaves and shoots, croutons and a wholegrain mustard and honey dressing. 9.00

Caesar salad with anchovies, croutons, Kos lettuce, black olives, handmade dressing, parmesan and a soft boiled egg. 8.50

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Salad of Barkham Blue cheese with toasted walnuts praline, chicory, Granny Smith apples, green beans and baby cress. 7.50

Plates to share

Serves at least two

Vegetarian with artichoke hearts, roasted red peppers, Mrs Kirkhams Lancashire, Helers Cheshire blue, vine tomato salad, and seasonal crudité's with rocket pesto mayonnaise 15.00

Spanish charcuterie; Chorizo picante, lomo, salchicon and chorizo blanco with caper berries and olives 16.50

Seafood selection; smoked salmon, anchovies, goujons of smoked haddock, Southport potted shrimps and fresh tartare sauce 18.00

Rock oysters with shallots, white wine vinegar, brown bread and butter served on ice 12.50

Pasta, Barley and Rice dishes

Natural smoked haddock risotto with parsley, Savoy cabbage, leeks mascarpone and parmesan 7.00/13.00

A barley risotto of fennel peas, roasted aubergine, courgette, fresh sage and confit tomatoes with truffle oil 6.00/11.00

Fresh linguine pasta with chicken, pine nuts and a fresh vine tomato, basil and fennel sauce 14.50

Open ravioli of roasted butternut squash, spinach, pine nuts and wild mushrooms with pecorino cheese and winter salad leaves 15.00

Side orders

Chef's olive selection 2.50

Green salad 3.50

Chunky chips 3.50

Seasonal vegetables 3.50

Creamy mashed potato 3.50