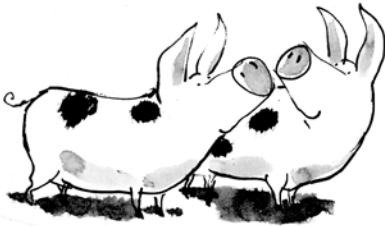


THE LONDON CARRIAGE WORKS



The London Carriage Works is dedicated to sourcing the very best ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheese makers are all an inspiration to our chefs and waiters. Paul Askew

PLATTERS TO SHARE

(Serves 2)

WITH CHEF'S RECOMMENDED WINES

(125 ml)

CHARCUTERIE

Salchichon, chorizo picante, lomo and jamon with caperberries and olives **17.50**
Masia Bach Pendes, Cava Brut Reserva **5.50**

SEAFOOD

Southport potted shrimps, smoked salmon, smoked mackerel, rollmop herring and goujons of cod with tartare sauce **18.50**
Lallier, Grand Cru Grande Reserve Champagne **7.95**

VEGETARIAN

Artichoke hearts, roasted red peppers, Kidderton Ash goats cheese, Cropwell Bishop Blue stilton, vine tomato salad and seasonal crudités with pesto mayonnaise and olives (v) **14.50**
Baroncini 1489, Chianti Riserva, Tuscany **4.25**

CHEESES

Eight slices from our English regional selection served with celery, fruit cake and handmade chutney (v) **13.50**
Cotes du Rhone Villages Les Coteaux **5.25**

DELI SANDWICHES served with chips

ROASTED RED PEPPER AND HALLOUMI

with rocket and pesto on freshly toasted sourdough bread (v) **5.95**

TLCW CLUB

triple-decker of chicken breast and bacon on toasted multigrain bread with mayonnaise, egg, watercress and tomatoes **8.75**

TLCW STEAK SANDWICH

prime fillet of beef on toasted artisan ciabatta bread with caramelised shallots and horseradish mayonnaise **8.95**

CROQUE MADAME / MONSIEUR

baked home cured ham and gratinated mature cheddar cheese mornay on chunky white bread. **6.95**

Madame has a fried egg on top! **7.50**

We hope you enjoy your time with us. We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or nut allergies.



STARTERS

FRESHLY MADE SOUP served with fresh bread	4.95
SOFT BAKED BEETROOT AND KIDDERTON ASH GOATS CHEESE with aged balsamic vinegar, extra virgin olive oil and chicory	6.75
CARPACCIO OF FELL BRED BEEF with Wirral water cress salad, chopped duck egg, capers and shallots	8.50
BREAST OF WOOD PIGEON with risotto of caramelised shallots, beetroot, horseradish and baby leaf spinach	8.00
FRESH AND SMOKED FILLET OF LOCH DUART SALMON AND AVRUGA CAVIAR with celeriac remoulade, caper dressing and caper vierge	7.95
PRESSED TERRINE OF LAKELAND RABBIT AND LEEKS wrapped in sweet cure pancetta with a spring baby leaf salad and wholegrain mustard dressing	8.25
KING SCALLOP WITH BRAISED PORK CHEEK AND MORCILLA served with cauliflower puree, golden raisin dressing and jus	12.50

SALADS

WITH CHEF'S RECOMMENDED WINES

(125 ml)

ARTICHOKE AND AUBERGINE salad of tomatoes, olives, artichoke and aubergine, with cracked black pepper, extra virgin oil, shoots, leaves and cress (v) <i>Baroncini 1489, Chianti Riserva, Tuscany</i>	5.50 / 9.00 4.25
CHICKEN chargrilled breast of chicken with lemon and rosemary, served with chestnut mushrooms, courgettes, salad leaves and shoots, croutons and a wholegrain mustard and honey dressing <i>Champs du Moulin, Colombard, France</i>	8.00 / 13.00 3.25
FLASH FRIED TIGER PRAWN "CAESAR" classic caesar salad with anchovies, croutons, Cos lettuce, black olives, classic dressing, parmesan and a soft boiled egg <i>Ca' Solare, Pinot Grigio, Piedmonte, Italy</i>	7.50 / 13.50 4.00
SALAD NICOISE seared fresh tuna loin and fine beans, new potatoes, olives, sweet red onions and extra virgin olive oil, topped with a soft poached duck egg <i>Borsao Garnacha Rose, Spain</i>	16.00 3.25

SIDE ORDER

Olive selection	2.50
Green salad	3.50
Chunky chips	3.50
Seasonal vegetables	3.50
Creamy mashed potato	3.50
Buttered cabbage and onions	3.50

MAINS

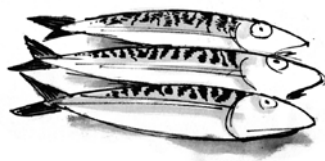
WITH CHEF'S RECOMMENDED WINES

(125 ml)

MARKET FRESH FISH AND SHELLFISH

Each morning we select from the freshest fish and seafood to give a choice of market specials, please ask about today's catch.

Market price each day



TRUFFLE SCENTED BARLEY RISOTTO

of courgettes, roasted aubergine, fennel, peas and baby leaf spinach (v)
Rooiberg, Chenin Blanc, Robertson Valley, South Africa

6.50 / 11.50

3.75

NATURAL SMOKED HADDOCK RISOTTO

with leeks, spring cabbage, parsley, mascarpone, lemon and parmesan
Adobe, Sauvignon Blanc, Casablanca, Chile (organic)

7.50 / 13.50

4.25

BREAST OF GRESSINGHAM DUCK

with caramelised chicory tarte tatin, peas, lettuce, Southport bacon
and pommes mousseline

22.00

Bellefontaine, Rose de Syrah, Pays d'Oc, France

4.00

PRIME SIRLOIN OR "PAVE" CARVED RUMP OF DRY AGED FELL BRED BEEF

with cauliflower purée, sautéed Nicola potatoes, buttered radish,
confit garlic, baby leeks and natural jus

21.50 / 28.50

L'Aristocrate, Pinot Noir, South of France

5.00

FRESH LINGUINE OF "PERL LAS" BLUE CHEESE

with pine nuts, broccoli and baby leaf spinach

7.50 / 13.50

Turi, Carmenere, Central Valley, Chile

4.50

LOIN OF ENGLISH ROSE VEAL "BLANQUETTE"

with chestnut mushrooms, pearl onions, new season carrots, tarragon
cream with ratte potatoes

24.50

Macon Charnay, 'Cuvee l'Ancienne' Burgundy

5.50

TRIO OF NEW SEASON HERDWICK LAMB

confit shoulder, pan roast loin and liver served with caramelised onions,
cabbage parcel, carrot puree, puy lentils.

26.50

Cotes du Rhone Villages, 'Les Coteaux', Rhone Valley

5.25

MR REEVES' FISH AND CHIPS

fresh cod in beer batter with chunky chips and fresh tartare sauce

10.50 / 15.50

Liverpool Organic IPA

4.25 (500ml)



PUDDING

Classic Claremont Farm strawberry and raspberry Eton mess	5.95
Choice of TLCW ice-cream and sorbets served with lemon shortbread	6.50
Glazed chocolate bread and butter terrine served with marmalade ice cream	6.95
Assiette of rhubarb to include baked cheesecake, ice cream and soup	10.50
TLCW baked Alaska with our raspberry ripple ice cream	8.50
Duck egg custard tart with summer pudding sorbet	7.95
Hot Xoconusco chocolate fondant with salted caramel ice-cream (allow ten minutes)	9.75



CHEESE

Choose three, five or eight from our British regional selection served with traditional accompaniments	7.00 / 11.00 / 13.50
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MRS KIRKHAM'S *Famous buttery and creamy Lancashire cheese from the Goosnargh forest.*

MRS APPLEBY'S *Classic cows' milk – the last raw milk cloth bound Cheshire cheese.*

BURTS BLUE *Made using the exceptional milk from Cloudview Dairy nr Congleton.*

CROGLIN *Made with raw ewe's milk with a rich sweet flavour - unpressed and rind washed*

BOSWORTH LEAF *Made in Tamworth, Staffordshire, a soft goats cheese with a mild flavour, salty sweet and goaty.*

PERL LAS (*Blue Pearl*) *Soft blue cheese from west Wales made with local organic cows milk.*

GOLDEN CENARTH *From Dyfed, west Wales and made from pasteurised double cream with a soft washed rind.*

GUERNSEY GOLD *Soft, smooth and handmade with rich, creamy Guernsey milk.*

MILLEENS *Made on the Beara peninsula of Cork, Ireland, a washed edible rind cheese.*

KIDDERTON ASH *From Cheshire, a soft goats' cheese rolled in ash, with a creamy nutty flavour and soft delicate texture.*

PENDLE HILL *Made at Beacon Fell, this Lancashire goats cheese has a long lasting rich and nutty flavour.*

NORTHUMBRIAN BALTIC *Made in Wooler, Northumberland. Baltic is named after the Liverpool Albert Dock micro brewery whose beer, 'washes' the cheese.*

ORGANIC CROPWELL BISHOP BLUE *Made in the Vale of Belvoir, Nottinghamshire, an organic stilton with a smooth, rich and mellow flavour.*

AFTERNOON TEA

3.00pm to 5.00pm

A traditional treat of freshly baked loaf cakes, with warm scones, fresh berries, clotted cream and preserves. Choose from delicate smoked salmon and cucumber, egg and watercress or cheese and crunchy coleslaw sandwiches on malted granary bread, served with your choice of leaf or herb teas.

13.50

A celebration treat with a glass of Prosecco

16.25

A choice of home baked cakes

3.50

All our ice-cream, cakes and scones are made by our patisserie team

Tips – we add a 10% discretionary charge to your bill for tables of six or more. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise any wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.



SOMMELIER'S SELECTION

SPARKLING			
	(125ml)	(750ml)	
Primo Prosecco Frizzante n.v (semi sparkling)	3.95	19.95	
Cava Brut Reserva, Masia Bach Pendes n.v	5.50	27.00	
Lallier, Grand Cru Grande Reserve, Brut n.v	7.95	39.95	
WHITE	(125ml)	(175ml)	(750ml)
Champs de Moulin, Colombar, France 2010	3.25	4.50	16.50
Rooiberg, Chenin Blanc, Robertson Valley, South Africa 2008	3.75	5.00	18.50
Ca' Solare, Pinot Grigio, Piedmonte, Italy 2009	4.00	5.25	20.00
Adobe, Sauvignon Blanc, Casablanca, Chile 2010 Organic	4.25	5.50	22.00
Ducks Flat, Semillon / Chardonnay, Australia 2009	4.50	5.75	23.00
L'Aristocrate, Viognier, South of France 2009	5.00	6.25	24.00
Paua Bay, Sauvignon Blanc, New Zealand, 2010	5.25	6.75	27.00
Macon Charnay, Chardonnay/Burgandy France 2009	5.50	7.75	29.00
RED			
Champs de Moulin, Grenache, France 2010	3.25	4.50	16.50
Gibalbin, Vino Tinto, Jerez, Spain 2007	3.75	5.00	18.50
Baroncini 1489, Chianti Reserva, Italy 2008	4.25	5.50	21.50
Adobe, Merlot, Rapel Valley, Chile 2010	4.25	5.50	22.00
Ducks Flat, Shiraz / Cabernet Sauvignon, Australia 2007	4.50	5.75	23.00
Turi, Carmenere, Central Valley Chile 2009	4.50	5.75	23.00
L'Aristocrate, Pinot Noir, France 2009	5.00	6.25	24.00
Les Coteaux, Côtes du Rhône Villages, France 2007	5.25	7.00	26.00
ROSÉ			
Bodegas Borsao, Rosado, Spain 2010	3.25	4.50	16.50
Bellefontaine, Rose de Syrah, Pays o'oc, France 2010	4.00	5.25	19.50
Circumstance, Cape Coral, South Africa 2010	5.50	7.50	27.00
BOTTLED BEERS AND A CIDER			
Peroni Nastro Azzuro 5.2%		3.75	(330ml)
Singha 5.0%		4.25	(330ml)
Vedett		3.75	(330ml)
Blue Moon 5.4%		5.25	(330ml)
Peroni Red 4.7%		3.25	(330ml)
Peroni Gran Riserva 6.6%		4.00	(330ml)
Weston's Organic Cider 6.6%		4.00	(500ml)
Various guest bottled ales – ask your waiter for details			
DRAUGHT BEER			
Estrella Damm	2.20	(250ml)	4.25 (500ml)
Cains Bitter	2.20	(250ml)	4.25 (500ml)
Guinness	2.25	(250ml)	4.50 (500ml)
SOFT DRINKS			
Belvoir English Presse: raspberry and cranberry, lemon grass			3.50
Pago juices: strawberry, pineapple, pear, peach, apple, mango, grapefruit, tomato		2.25	(200ml)
Fever Tree natural tonics and sodas		2.00	(200ml)
Cranberry and apple juice			2.00
Coke and diet coke		1.95	(200ml)
Acqua Panna, San Pellegrino still and sparkling water	2.00	(250ml)	4.00 (750ml)
ESPRESSO single / double			2.00 / 3.50
CAFETIERE COFFEE freshly brewed for one / two			2.00 / 3.80
AMERICANO a shot or two of espresso topped up with hot water			3.00
CAPPUCCINO one third espresso, one third milk and one third foam			3.00
LATTE a shot of espresso topped up with steamed milk and foam			3.00
MOCHA blended rich chocolate, espresso and steamed milk			3.00
HOT CHOCOLATE rich and creamy chocolate			2.95
HERBAL TEAS: camomile, selection of berry fruits			2.00
LEAF TEAS: Darjeeling, Earl Grey, Assam, Lapsang Souchong, English Breakfast			2.00
INFUSIONS: ginger, mint and lemon			2.00
MILK: semi-skimmed, whole milk, organic and soya			2.00