

THE LONDON CARRIAGE WORKS

The London Carriage Works is dedicated to sourcing the very best ingredients available. The wealth and variety of the produce of the North West region is an inspiration to our chefs and waiters. We have vegetables from Claremont Farm on the Wirral, sea bass caught from Liverpool bay, Duroc pork, a rare Iron Age breed from the Rhug Estate in North Wales and Barnston beef from Callum Edge. From further a field we source with the same care, our charcuterie and olive oils from Spain, and olives from Italy and Greece. Our cheese list is a selection of some of our favourites from around the British Isles.

This year we celebrate the year of the environment, and so we have created a “miles better” prix fixe menu which concentrates on the fantastic produce we have on our doorsteps within a 25 mile radius of The London Carriage Works. The food miles are minimal, the flavours and quality are there for all to taste, and we hope it gives an honest feel of what we believe is a true market regional menu. This will of course change in content as mother nature tells us throughout the year.

Full a la carte menu available Thurs-Sat dinner: 5.00pm – 10.00pm

“Miles better menu” available Mon-Sat lunch : 12.00pm – 3.00pm
Mon-Wed dinner : 5.00pm – 10.00pm
Thurs-Sat dinner : 5.00pm – 6.30pm

On Sunday we add roasts and specials to our “miles better” menu to provide a traditional appeal with extra focus on our younger diners with some comfort food dishes available.

Our bespoke tailor written tasting menus and wine makers dinners can be arranged by pre booking direct with our service team and myself, on any day of the week, either in a private room or in the restaurant if preferred.

Do ask for our full wine list, our selection of wines and champagnes are chosen with the same relish and care as our ingredients.

We are here to look after you and are happy to answer any food preparation questions.

Bon appetite,

Paul Askew

Chef Patron Paul Askew

THE LONDON CARRIAGE WORKS

Chef patron

Spring Menu 2009
Thursday – Saturday 5.00pm-10.00pm

Starters

Freshly made soups served with fresh bread	4.95
Salad of Kidderton ash goats cheese croutes with sweet red onions, poached pears, baby leaves and shoots	7.50
A barley risotto of fennel peas, roasted aubergine, courgette, fresh sage and confit tomatoes with truffle oil	5.50
Natural smoked salmon on granary bread with chopped egg, gherkins and shallots	7.95
Terrine of pressed Herdwick Cumbrian lamb with apricots, pink peppercorns and rosemary with minted vinaigrette and pickled vegetable	8.00
Pan roasted breast of wood pigeon, served with a wild mushroom & caramelised shallot risotto and redcurrant jus	8.50
Two pan seared king scallops with cauliflower puree, black and white pudding and a golden raisin, vanilla and sherry vinegar dressing	14.50
Colchester rock oysters served on ice with shallots and white wine vinegar	half-dozen: 11.50 dozen: 23.00
Chef's daily selection of canapés (for two)	14.00

Chef Patron Paul Askew

THE LONDON CARRIAGE WORKS

Mains

Breast of Heath farm free range chicken with selected seasonal mushrooms scented with truffle oil, Heritage farm potatoes, ribbon vegetables and Riesling cream sauce 20.50
Recommendation: Les Fleurs d'Alsace, Hugel, France 5.75

Pan-seared calves liver, with pancetta and caramelised onions served with Mrs Kirkham's Lancashire cheese mash, peas and Kos lettuce 18.50
Recommendation: Sarra di gracia, Crianza, Spain 7.50

Chargrilled Portobello mushrooms with butternut squash puree, quinoa, sauté of purple potatoes, wilted spinach leaves and confit tomatoes 17.00
Recommendation: Ca di Ponti Nero d'Avola, Scicily 3.90

Seasonal market fish, shellfish and game specials market price

Sirloin of Barnston Longhorn beef served with baby leeks, root vegetable puree, salsify, sautéed Anya potatoes and natural jus 28.50
Recommendation: Montepulciano d'Abruzzo, Vigna Corvina, Italy 6.00

Mr. Reeve's fish and chips:
fresh haddock in beer batter with chunky chips
and fresh tartar sauce 14.95
Recommendation: White shield bottle conditioned IPA 4.00

Slow cooked Cumbrian limousin fell bred beef and Colchester oyster pie with champ potatoes, Wirral watercress, red onion salad and oyster biegnat 17.50
Recommendation: Rooiberg, Pinotage, Robertson Valley, South Africa 5.25

Chef Patron Paul Askew

THE LONDON CARRIAGE WORKS

all meat will be cooked pink unless requested otherwise

Pasta, rice and barley dishes

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

6.50/12.50

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

5.50/11.00

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

13.90

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

14.50

Side orders

Chef's olive selection

2.50

Green salad

3.50

Chunky chips

3.50

Seasonal vegetables

3.50

Chef Patron Paul Askew

THE LONDON CARRIAGE WORKS

Creamy mashed potato 3.50

Puddings and cheese

TLCW banana and toffee Eton Mess 6.00

Glazed bread and butter terrine served with marmalade ice cream 6.50

Daily flavour Cambridge cream served with TLCW biscuit 5.50

Oven baked vanilla cheesecake with ginger ale sorbet
and confit of rhubarb 8.50

Hot chocolate fondant with honeycomb ice-cream
(allow 10 minutes cooking time) 8.50

Choice of chef's ice-cream and sorbets
served with lemon shortbread 5.50

A theme of stoned fruits to include, plum soup with a vanilla foam,
prune and Earl Grey pannacotta, apricot bread and butter pudding,
cherry and chocolate roulade and mango sorbet
12.50

Five, Eight or Eleven cheeses from our new British Isles regional selection
served with traditional accompaniment 8.50/ 11.50/ 14.50

Chef Patron Paul Askew

THE LONDON CARRIAGE WORKS

Cheese menu

Mrs Kirkham's

A famous Lancashire cheese from Ruth and Graham Kirkham, using her grandmother's recipe. Buttery and creamy, from the Goosnard forest.

Mrs Appleby's

Smoked cows' milk Cheshire cheese from Edward and Christine Appleby. Made the same way since 1949, it is one of the last raw milk cloth bound cheese being made in Cheshire.

Cropwell Bishop Organic Blue Stilton

Made in the Vale of Belvoir, Nottinghamshire. Each organic stilton is hand made, treating the milk gently in small batches to develop complex flavours.

Wigmore

Made at Risely, Berkshire, on the edge of the Duke of Wellington's Strathfeild estate, using raw ewes milk from Oxfordshire. In its semi soft state it matures for two months as a washed curd cheese.

Whitehaven

Made near Nantwich, Cheshire, using goats milk from Knutsford to a traditional camembert recipe.

Kidderton Ash

A soft goats cheese rolled in ash, with a creamy nutty flavour.

Anster

Made in Pittenweem, Scotland, to a traditional recipe using raw milk from a herd of home bred Holsten Freisan cows, who graze on pastures overlooking May island above the fishing village of Anstruther.

Northumbrian Baltic

Liverpool Ale washed cheese made at Wooler, Northumberland. From the early morning milking to the raw milk cheese starting its maturity takes 7 hours, capturing the freshness of the milks flavour. Baltic is named after the Liverpool micro brewery by Albert Dock whose beer is to wash the cheese.

Chef Patron Paul Askew

THE LONDON CARRIAGE WORKS

Keltic Gold

Made at Bude, North Cornwall. This cheese is made to the recipe for a French Chaume. Each cheese is washed in Devon Cider.

Keen's Cheddar

Made at Wincanton, Somerset. The milk of 250 Holstein Friesians mixed with a few Ayreshires goes directly into the cheese vat after milking. One of the secrets of the deep flavour is in the art of maturing over 10 to 12 months on the farm.

Oak Smoked Gubeen

A complex well rounded cheese from County Cork, with a nutty apple scented finish.

Allerdale

Made in Cumbria. British Cheese Award winner in 2002, this deep flavoured cloth bound cheese is made from the raw milk of local goats.

Helers Traditional Cheshire Blue

Four generations of the Heler family have revived the tradition of Cheshire blue, using milk from their own herd at Nantwich, Cheshire. The slight bluing is a result of cave like humidity entering the cheese to enhance the flavour.

Blue Pearl

Soft blue cheese made at Pontseli just inland from the coast along the river Teifi.

Teifi

Made on the edge of the coastline overlooking Cardigan Bay using organic raw milk from a neighbouring farm.