

# THE LONDON CARRIAGE WORKS

## Prix Fixe

### Starters

Grilled mackerel fillet with confit fennel and vine tomato sauce

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

TLCW fresh soup of the day

Salad of Kidderton ash goats cheese croutes  
with sweet red onions, poached pears, baby leaves and shoots

Ox tongue terrine with pickled vegetables and horseradish vinegarette

### Main courses

Chargrilled Portobello mushrooms with carrot puree,  
quinoa, baby vegetables, wilted spinach leaves and confit tomatoes

Southport smoked pork loin with wholegrain mustard sauce,  
beetroot, fresh dill and potato puree, lardons and caramelised apples

Wards of Wirral natural smoked haddock fillet with Mrs Kirkham's  
Lancashire cheese rarebit and braised barley risotto with leeks

Breast of Cumbrian free range chicken with selected seasonal mushrooms scented  
with truffle oil, Heritage farm potatoes and Riesling sauce

Cumbrian fell bred beef and pancetta pie with champ potatoes, cavolla nero  
and water cress salad

**Two courses £18.95 Three courses £23.95**

**chef patron paul askew**

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### **Puddings**

Dr Harvey's Banana and Toffee Eton Mess

Daily flavour crème brulee with TLCW biscuit

A choice of three TLCW ice creams and sorbets

Three cheeses from our new British Isles regional selection  
served with traditional accompaniment

Glazed bread and butter terrine served with vanilla mascarpone

**Two courses £18.95 Three courses £23.95**

### **Pudding wine by the glass**

Chardonnay, Beerenauslese Sepp Moser Austria *2003* 50ml glass £8.00

'Noble One' botrytis semillion, De Bortoli *2003* 50ml glass £10.00

### **Port by the glass**

Quinta de Tedo *2000*, 50ml glass £3.00

Quinto de Infantado *1997*, 50ml glass £7.00