

THE LONDON CARRIAGE WORKS

Graduation celebration menu

On arrival

Glass of Di Paulo prosecco

Starter

Soup of the day (v)

Braised rabbit leg risotto, pan fried loin, parsley gel

Pan fried mackerel, charred sweetcorn, salsa verde, maple bacon

Chargrilled asparagus, parmesan shavings, truffle mayo

Roasted pigeon breast, crispy leg, Griottine cherry, ginger bread
(£2.00 supplement)

Main

Pan fried salmon, roasted baby gem, asparagus, beurre blanc, peas

Truffle gnocchi, tomato sauce, buttered spinach, roasted wild mushrooms

Roasted Norfolk lamb rump, fondant potato, mixed olives, tenderstem broccoli
(£10.00 supplement)

Pan roasted chicken breast, dauphinoise potato, wild mushrooms, basil pesto

Pork belly, braised pork bon bon, apple sauce, crackling, Savoy cabbage

Sides (v)

Chunky chips

British greens, shallots, mint

Heritage carrots, honey, caraway

£4.00 per portion

Pudding

Caramel and green apple pannacotta, crumble, caramelised apples

White chocolate and coconut mousse, exotic fruit, mango sorbet
(£2.00 supplement)

Rum soaked prune cake, spiced caramel, clotted cream

Belgian chocolate torte, raspberry sorbet, pistachio mascarpone

Two British cheeses, fig relish, traditional accompaniments, artisan crackers
(£3.00 supplement)

£32.00 per person



Tips- we add a 10% discretionary charge to your bill. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff.

We do not subsidise 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.