

THE LONDON CARRIAGE WORKS

CELEBRATING 20 YEARS

A LA CARTE MENU

APERITIF

HOPE TWENTY

Brockmans gin, Morello cherry, vanilla, lemon, Gardet Champagne
(a special cocktail in celebration of our 20th birthday!)

13.00

AMUSE BOUCHE

LEEK

Tartlet, pickled mushroom, hazelnut, truffle (n, ve)

7.00

PORK

Sausage roll, brown sauce (gf)

7.00

STARTERS

BEETROOT

Beetroot tartare, horseradish, rice cracker, dill (gf, ve)
Ancora, Sangiovese, Puglia, Italy (ve) 6.00 (125ml), 29.00 (750ml)

10.00

GNOCCHI

Jerusalem artichoke, pickled pear, chestnut (n, ve)
Villa Sandi, Pinot Grigio, Veneto, Italy (ve) 6.00 (125ml), 29.00 (750ml)

12.00

STONE BASS

Stone bass, salsify, charcoal, redcurrant (gf)
Alba Vega, Albarino, Rias Baixas, Spain (ve) 9.50 (125ml), 47.00 (750ml)

12.00

CRAB

White crab, curried velouté, pickled raisin, swede (gf)
Les Argelieres, Chardonnay, Languedoc, France (ve, org) 7.25 (125ml), 36.00 (750ml)

14.00

PORK

Pork cheek, smoked cheese rarebit, brioche, pickled mushroom
Les Argelieres, Pinot Noir, Languedoc, France (ve) 7.25 (125ml), 36.00 (750ml)

14.00

VENISON

Venison, pine, blackberry, sloe gin (gf)
Keith Tulloch, Shiraz-Viognier, Hunter Valley, Australia 9.50 (125ml), 47.00 (750ml)

14.00

MAINS

KOHLRABI

Kohlrabi, peanut satay, white radish, pak choi, coriander, chilli (n, ve)
Heaphy, Riesling, Nelson, New Zealand (ve) 9.25 (175ml), 37.00 (750ml)

18.00

GOURD

Gourd and vegan feta raviolo, tea and nettle broth (ve)
Sancerre, Domaine Michel Girard, Loire, France (ve) 13.75 (175ml), 55.00 (750ml)

19.00

TROUT

Trout, razor clam, bacon crumb, potato, leek (gf*)
Chablis, Domaine Testut, Burgundy, France 15.00 (175ml), 60.00 (750ml)

26.00

LEMON SOLE

Lemon sole, pear and apple tatin, mulled cider
Puligny Montrachet, 'Les Houilleres', Machard de Gramont, France 29.00 (175ml), 120.00 (750ml)

30.00

CHICKEN

Corn-fed chicken, spiced bread sauce, fondant, bayleaf jus, chicken skin
Henners, Gardner Street, Bacchus Chardonnay, Sussex, UK (ve) 12.00 (175ml), 48.00 (750ml)

24.00

LAMB

Cumbrian lamb, courgette, chat aloo, garden mint (gf)
Rioja Vega, Crianza, Rioja, Spain (ve) 9.75 (175ml), 39.00 (750ml)

30.00

BEEF

Beef fillet, cheek and ox tongue pudding, savoy, onion jus
Big Beltie, Cabernet Sauvignon, Languedoc, France (ve) 9.00 (175ml), 36.00 (750ml)

37.00



SIDES

Creamed potatoes, dried shallot, truffle (gf*, v)	6.00
Heritage carrots, maple, pecans (n*, ve)	6.00
Triple-cooked chips, garlic, rosemary (gf*, ve)	6.00
Triple-cooked chips, truffle, parmesan (gf*)	6.00
Winter greens, chestnut, walnut (n*, ve)	6.00
Roasted cauliflower, honey, pine nuts (gf, n*, v)	6.00
Grilled tenderstem broccoli, clementine (gf, ve)	6.00

PUDDINGS

MANGO	9.00
Mango, apple, rosemary, smoked mango, pine nut (gf, n*, v) <i>Nyetimber, Demi-Sec, Sussex, England (ve) 15.00 (125ml)</i>	
ESPRESSO	10.00
Espresso, crème diplomate, hazelnut, chocolate, tonka bean (gf, n, v) <i>Antique Pedro Ximenez Jerez, Spain (ve) 7.50 (50ml)</i>	
PUMPKIN	10.00
Pumpkin, pear, bourbon, pumpkin seed, spiced cashew (n*, ve) <i>Pocas 10 year old Tawny, Portugal (ve) 5.00 (50ml)</i>	
CHEESECAKE	10.00
Cherry, pistachio, cardamon (gf, n, v) <i>Donnafugata, Ben Rye, Passito di Pantelleria, Sicily (ve) 12.50 (125ml)</i>	
FONDANT	12.00
Miso, caramel, banana, popcorn (v) <i>Nyetimber Classic Cuvee, Sussex, England (ve) 13.00 (125ml)</i>	

CHEESES

Served with crackers, date and apple chutney, grapes, celery and aged fruit cake (gf*, v*)
Ask for our full list of cheeses.

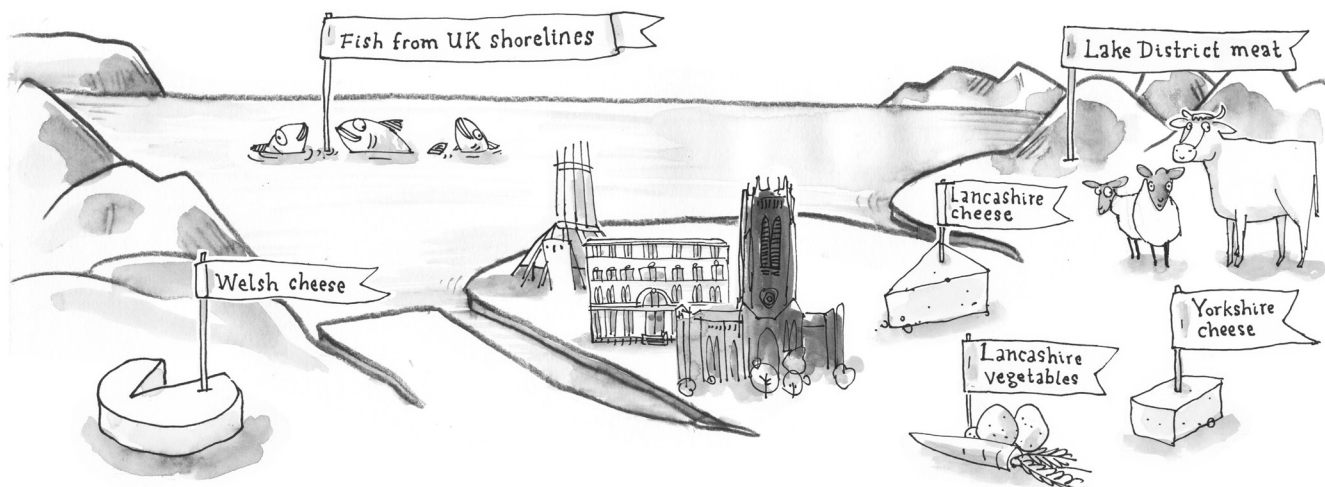
Three cheeses	14.00
Five cheeses	19.00
Seven cheeses	24.00

Krohn Vintage, Portugal, 2016 (ve) 9.00 (50ml)

Executive Head Chef - Mike Kenyon

Head Chef - Caleb McCarthy

Head Pastry Chef - Emily Milne



gf - gluten free. n - contains nuts. v - vegetarian. ve - vegan.

* indicates that the dish can be adapted to be gluten free, nut free, vegetarian or vegan - please ask.

Tips: we add a 10% discretionary service charge to your bill. This is shared proportionally amongst The London Carriage Works team.