

AFTERNOON TEA 12 noon - 4pm

21.50

A traditional array of freshly baked cakes and delicacies with finger sandwiches a warm scone, fresh berries, clotted cream and preserves, served with your choice of loose leaf tea.

With a glass of Prosecco Spumante, n.v

28.50

With a glass of Lallier Champagne, n.v

32.50

With a glass of Nyetimber Classic Cuvée, n.v

33.50

A slice of cake and your choice of coffee

7.50

Cream tea

8.00

a warm scone served with clotted cream, preserves and your choice of loose leaf tea.

Some of our cakes and bread can be made gluten free or vegan. If we have 48 hours' notice, we can accommodate a complete gluten free or vegan afternoon tea.

All our ice creams, cakes, scones and puddings are made by our own sweet patisserie team.



HOT DRINKS

ESPRESSO

single/double

2.50 / 3.50

MACCHIATO a shot of espresso with a drop of foamed milk

2.50 / 3.50

AMERICANO a shot of espresso topped up with hot water

3.00

MACCHIATO a shot of espresso with a drop of foamed milk

3.00

CAPPUCCINO one third espresso, one third milk and one third foam

3.50

LATTE a shot of espresso topped up with steamed milk and foam

3.50

FLAT WHITE a shot of espresso topped up with micro foam

3.50

MOCHA blended rich chocolate, espresso and steamed milk

3.50

HOT CHOCOLATE rich and creamy chocolate

3.50

LOOSE LEAF TEA: English breakfast, Earl Grey, peppermint,

3.00

Queens green, chamomile, red berry crush

SOFT DRINKS

Coca Cola

2.45 (200ml)

Diet Coke

2.45 (200ml)

Lemonade

2.45 (200ml)

Pago juices: pineapple, peach, apple, mango
cranberry, tomato, strawberry

2.75 (200ml)

Franklin and Sons natural tonics and sodas

2.45 (200ml)

Frobishers: apple, cranberry, orange

3.00 (250ml)

Wenlock Springs

2.75 (330ml) / 4.75 (750ml)

still and sparkling water

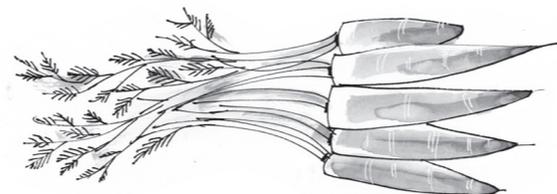
BAR MENU

The London Carriage Works brigade is dedicated to sourcing the very best fresh, seasonal and local 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 cheesemakers are all an inspiration to our chefs and restaurant team.

We hope you enjoy your dinner and we welcome your feedback.

Head Chef - Mike Kenyon

Head Pastry Chef - Dave Butterworth



We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or allergies.

v - vegetarian.

gf - gluten free.

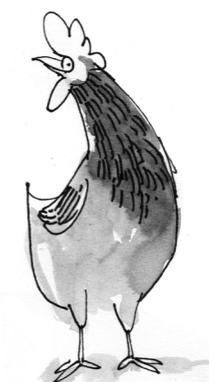
ve - vegan.

** indicates that the dish can be adapted to be vegan or gluten free - please speak to your waiter.*

Tips: we add a 10% discretionary charge to your bill. If instead you choose to leave a tip, please note that it is shared proportionally amongst

The London Carriage Works staff. If the service was not up to scratch, don't leave a tip but let us know how we could do better.

Follow us on social media:



THE LONDON CARRIAGE WORKS

11am - 10pm

SHARING PLATTERS

Served with flatbreads (gf available)

GARDEN hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve)	20.00
SEA oak-smoked salmon, potted local shrimp, salt-cured goujons, pickled herring, sun-dried tomato emulsion, sauce gribiche	24.00
LAND treacle beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney	24.00

SOUP

Chef's soup, freshly baked bread, smoked English butter (v)	6.00
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SALADS

GARDEN SALAD cherry tomatoes, black olives, cucumber, croutons, aged balsamic, olive oil (ve, gf*)	6.00
COMPRESSED PEAR smoked walnut, pickled shallot, Blackstick's Blue (v, gf)	12.00
KIDDERTON ASH GOATS CHEESE roasted beets, pomegranate, pumpkin seeds, sherry vinegar (v, gf)	12.00
SEASONAL WARM GREEN VEGETABLE SALAD Savoy cabbage, kale, leek, chicory, fennel, pickled walnuts, watercress pesto (ve*, gf)	12.00
CAPRESE tomato, buffalo mozzarella, basil, olive oil (v)	12.00
Top any salad with:	
scorched halloumi (v, gf)	6.00
thyme-roasted chicken breast (gf)	6.50
pan-seared salmon fillet (gf)	9.00

SANDWICHES

Triple layered and served on white, wholemeal or
gluten free bread with mixed leaves and vegetable crisps

MRS KIRKHAM'S CHEDDAR shallot marmalade (v)	7.00
PULLED HAM HOCK caramel apple chutney, crisp onions	8.00
CORONATION TOFU sultana, apple (ve)	8.00
TREACLE-ROASTED BEEF Blackstick's Blue, rocket	8.00

HOT SANDWICHES

Served on toasted ciabatta with triple cooked chips
and mixed leaves (gf available)

SCORCHED HALLOUMI olive tapenade, sun-blushed tomato, mint gel (v)	10.00
BLACKENED CAJUN CHICKEN burnt lime mayonnaise	12.00
SEARED FILLET STEAK sticky red onions, smoked garlic mayonnaise	12.00
CLASSIC CLUB roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg	12.00

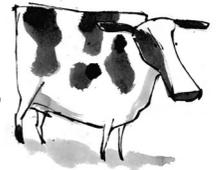
SNACKS

Kale crisps (ve, gf)	3.00
Freshly baked bread, smoked English butter	3.00
Harissa spiced mixed nuts (ve, gf)	4.00
Marinated olives (ve, gf)	4.00
Triple-cooked chips (ve, gf*)	4.00
Truffle and parmesan triple-cooked chips (gf*)	4.50
Award-winning local honey-glazed sausages	5.00



DISHES

PORTOBELLO MUSHROOM BURGER red onion jam, vegan cheese, triple-cooked chips, sriracha mayonnaise	12.00
TLCW HAND-PRESSED BURGER triple-cooked chips, harissa mayo, sweet-cured bacon, smoked Applewood cheese	15.00
LOCAL BEER BATTERED COD FILLET triple-cooked chips, mushy peas, homemade tartare sauce, lemon	16.00
GRIDDLED LOIN OF YELLOWFIN TUNA green beans, sun-dried tomatoes, new potatoes, black olives, poached hens egg, balsamic (gf)	18.00
8OZ SALT-AGED SIRLOIN STEAK confit cherry tomatoes, wild mushroom fricassée, triple cooked chips (gf*)	28.00



SIDES

Garden salad (v, gf)	4.00
Heritage carrots, wild honey, toasted caraway (v, gf)	4.50
Creamed potato, black truffle, parmesan, (v*, gf)	4.50
Triple-cooked chips (ve, gf*)	4.00
Truffle and parmesan triple-cooked chips (gf*)	4.50
Seasonal greens, shallot, mint (ve, gf)	4.50

PUDDINGS

Fruit sorbets and ice creams (v, ve*, gf*)	6.00
Classic bakewell tart	6.50
Iced vanilla parfait, berry compote	7.00
Sticky toffee pudding, butterscotch, buttermilk ice cream (v)	7.50

CHEESES

Ask for our full list of cheeses.	
Selection of regional cheeses, celery, fig chutney, artisan crackers, grapes	
Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00