

BAR MENU

SNACKS

Kale crisps (gf, ve)	3.00
Freshly baked bread, whipped butter (v, ve*)	4.00
Harissa spiced mixed nuts (gf, n, ve)	5.00
Marinated olives (gf, ve)	5.00
Honey-glazed sausages	6.00



SHARING PLATTERS

Served with fresh bread (gf available)

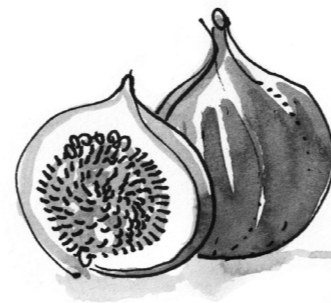
LAND	26.00
treacle beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney	
SEA	26.00
oak-smoked salmon, potted local shrimp, salt-cured goujons, dusted paprika crispy whitebait, sun-dried tomato emulsion, sauce gribiche	
GARDEN	22.00
hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (n*, ve)	

CHEESES

Served with crackers, date and apple chutney, grapes, celery and aged fruit cake (gf*, v*)

Three cheeses	14.00
Five cheeses	19.00
Seven cheeses	24.00

Please ask for our full list of cheeses



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.



SOUP

Chef's soup, freshly baked bread, whipped butter (gf*, v*, ve*) **7.00**

SANDWICHES

Served on white, wholemeal or gluten-free bread with mixed leaves and vegetable crisps

SNOWDONIAN CHEDDAR **8.00**
shallot marmalade (v)

MEDITERRANEAN VEGETABLE **8.00**
rocket pesto, smoked paprika houmous (n, ve)

PULLED HAM HOCK **9.00**
caramel apple chutney, crisp onions

TREACLE-ROASTED SIRLOIN BEEF **9.00**
Blackstick's Blue, rocket

HOT SANDWICHES

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

SCORCHED HALLOUMI **12.00**
olive tapenade, sun-blushed tomato, (n, v)

BLACKENED CAJUN CHICKEN **13.00**
burnt lime mayonnaise

SEARED FILLET STEAK **15.00**
sticky red onions, smoked garlic mayonnaise

CLASSIC CLUB **15.00**
roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg



DISHES

PORTOBELLO MUSHROOM BURGER **14.00**
red onion jam, vegan cheese, siracha mayonnaise, triple-cooked chips (ve)

TLCW BURGER **18.00**
harissa mayo, sweet-cured bacon, smoked Applewood cheese, triple-cooked chips

LOCAL BEER-BATTERED COD FILLET **18.00**
mushy peas, homemade tartare sauce, lemon, triple-cooked chips

SEARED SALMON NIÇOISE **20.00**
green beans, sun-dried tomatoes, new potatoes, black olives, poached egg, balsamic (gf)

8OZ SALT-AGED SIRLOIN STEAK **30.00**
confit cherry tomatoes, wild mushroom fricassée, triple-cooked chips (gf*)

SALADS

COMPRESSED PEAR **12.00**
smoked walnut, pickled shallot, Blackstick's Blue (gf, n*, v)

SEASONAL WARM GREEN VEGETABLE SALAD **12.00**
pickled walnuts, basil pesto (gf, n*, ve)

CAESER SALAD **14.00**
cos, anchovies, croutons, parmesan (gf*)

KIDDERTON ASH GOATS CHEESE **14.00**
roasted beets, pomegranate, pumpkin seeds, sherry vinegar (gf, v)

Top any salad with:
scorched halloumi (gf, v) **6.00**
thyme-roasted chicken breast (gf) **7.50**
pan-seared salmon fillet (gf) **8.00**

SIDES

Garlic and rosemary chips (gf*, ve) **6.00**
Truffle and parmesan chips (gf*) **6.00**
Seasonal greens (gf, ve) **6.00**
Creamed potato (gf*, v) **6.00**
Caesar salad (gf*) **6.00**

PUDDINGS

Ice creams and sorbets (gf*, v, ve*) **6.50**
Sticky toffee pudding, butterscotch, ice cream (v) **8.50**
Cheesecake, mixed berry compote (v) **8.50**
Chocolate brownie, vanilla ice cream (v) **8.50**

A SELECTION OF CAKES **8.50**
and your choice of tea or coffee

CREAM TEA **10.00**
Warm scones (fruit and plain), served with clotted cream and preserves, and your choice of loose leaf tea.



HOT DRINKS

	single	double
ESPRESSO	3.00	4.00
MACCHIATO	3.00	4.00
AMERICANO		3.50
CAPPUCCINO		4.00
LATTE		4.00
FLAT WHITE		4.00
MOCHA		4.00
HOT CHOCOLATE		4.00
LOOSE LEAF TEA		3.50
English breakfast, Earl Grey, peppermint, green, chamomile, red berry		

For wines, cocktails, beers and soft drinks, see our drinks menu!