

11am - 10pm

SNACKS

- Kale crisps (ve, gf)
- Freshly baked bread, whipped butter (v)
- Harissa spiced mixed nuts (ve, gf)
- Marinated olives (ve, gf)
- Award-winning local honey-glazed sausages



- 3.00
- 4.00
- 5.00
- 5.00
- 6.00

SHARING PLATTERS

Served with flatbreads (gf available)

GARDEN 22.00
 hickory-smoked beetroot, tempura broccoli, roasted cauliflower,
 griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve)

SEA 26.00
 oak-smoked salmon, potted local shrimp, salt-cured goujons,
 pickled herring, sun-dried tomato emulsion, sauce gribiche

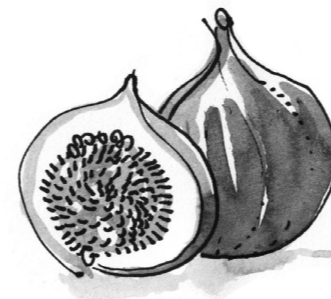
LAND 26.00
 treacle beef, ham hock, pork pies, sausage rolls, black pudding,
 pickled onions, chutney

CHEESES

Selection of regional cheeses, celery, fig chutney, artisan crackers, grapes

- Three cheeses 12.00
- Five cheeses 17.00
- Seven cheeses 22.00

Please ask your server for our full list of cheeses



We are 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.

Executive Head Chef - Mike Kenyon
Head Pastry Chef - Kerrie Kewley

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. This is shared proportionally amongst The London Carriage Works staff.

BAR MENU



SOUP

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

SANDWICHES

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

MRS KIRKHAM'S CHEDDAR **8.00**
shallot marmalade (v)

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

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

TREACLE-ROASTED 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, mint gel (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, triple-cooked chips, siracha mayonnaise (ve)

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

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

SEARED SALMON NIÇIOSE **20.00**
green beans, sun-dried tomatoes, new potatoes, black olives, poached hens 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 (v, gf)

SEASONAL WARM GREEN VEGETABLE SALAD **12.00**
Savoy cabbage, kale, leek, chicory, fennel, pickled walnuts, watercress pesto (ve*, gf)

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

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

SIDES

Beef dripping triple-cooked chips (gf) **6.00**
Triple-cooked chips, garlic, rosemary salt (v, ve*, gf) **6.00**
Winter greens, preserved lemon, nori (ve, gf) **6.00**
Mashed potato, truffle, crispy shallots (v, gf*) **6.00**
Roasted roots, sage, honey (v, gf) **6.00**
Heritage carrots, treacle, lemon thyme (ve, gf) **6.00**
Bitter leaves, pressed pear, pickled walnut, Blackstick's blue cheese (ve*, gf) **6.00**

PUDDINGS

Ice creams and sorbets (v, ve*, gf*) **6.50**
Classic Bakewell tart **7.00**
Iced vanilla parfait, berry compote (gf) **8.00**
Sticky toffee pudding, butterscotch, buttermilk ice cream (v) **8.50**

A SLICE OF CAKE

and your choice of coffee **8.50**

CREAM TEA

Served 12 noon until 4.30pm

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



HOT DRINKS

	single	double
ESPRESSO	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	
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, Queens green, chamomile, red berry crush	3.00	

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