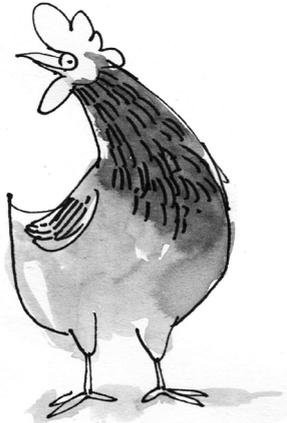


BAR MENU



THE LONDON CARRIAGE WORKS

11am - 10pm

SHARING PLATTERS

Served with breads (gf available)

GARDEN 20.00

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

Sommelier's recommendation (375ml half bottle)

Pouilly-Fume, Jean Pabiot, 2015 23.00

SEA 24.00

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

Sommelier's recommendation (375ml half bottle)

Nyetimber Classic Cuvée, n.v 29.00

LAND 24.00

Treacle-roasted beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney

Sommelier's recommendation (375ml half bottle)

Crozes Hermitage Classique, Cave de Tain, 2015 23.00



SNACKS

Kale crisps (ve, gf) 3.00

Wasabi peas (ve, gf) 3.00

Spiced almonds (ve, gf) 3.00

Freshly baked bread, smoked English butter (v) 3.00

Marinated olives (ve, gf) 4.00

Local honey-glazed sausages 4.00

Triple cooked chips (ve, gf*) 4.00

Truffle and parmesan triple cooked chips (gf*) 4.50

SANDWICHES

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

SNOWDONIA CHEDDAR	7.00
pear and sultana chutney, pickled baby onions (v)	
PULLED HAM HOCK	7.00
caramel apple chutney, crisp onions (gf)	
TREACLE-ROASTED BEEF	8.00
Blackstick's Blue, rocket (gf)	

HOT SANDWICHES

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

SCORCHED HALLOUMI	8.50
olive tapenade, sun-blushed tomato, mint gel (v)	
SEARED FILLET STEAK	10.50
sticky red onions, smoked garlic mayonnaise (gf)	
CLASSIC CLUB	10.50
roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg (gf)	

SOUP

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

KIDDERTON ASH GOATS CHEESE	8.00
roasted beets, caramelised fig, aged balsamic dressing (v, gf)	
COMPRESSED PEAR	8.00
smoked walnut, pickled shallot, Blackstick's Blue (v, gf)	
GARDEN SALAD	8.00
cherry tomatoes, black olives, cucumber, croutons, aged balsamic, olive oil (ve, gf*)	
SEASONAL WARM GREEN VEGETABLE SALAD	10.00
Savoy cabbage, kale, leek, chicory, fennel, pickled walnuts, watercress pesto (ve*, gf)	
Add to garden or warm green vegetable salad	
scorched halloumi (v, gf)	6.00
chargrilled chicken breast (gf)	6.00
pan-fried salmon fillet (gf)	8.00

DISHES

GRIDDLED LOIN OF TUNA classic niçoise salad, poached hens egg, balsamic reduction (gf)	14.00
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
SALT-AGED SIRLOIN STEAK confit cherry tomatoes, wild mushroom fricassée, triple cooked chips (gf*)	28.00



SIDES

Heritage carrots, wild honey, toasted caraway, rosemary (v, gf)	4.00
Roots, sage, honey (v, gf)	4.00
Triple cooked chips (ve, gf*)	4.00
Seasonal greens, mint, shallots (ve, gf)	4.00
Creamed potato, black truffle (v*, gf)	4.00
Garden salad (ve, gf)	4.00
Roasted cauliflower, pine nuts, maple (v, gf)	4.50
Truffle and parmesan triple cooked chips (gf*)	4.50

PUDDINGS

Saffron poached pear, butterscotch, vanilla ice cream (v, ve*, gf)	6.00
Classic bakewell tart	6.00
Sticky toffee pudding, butterscotch, buttermilk ice cream (v)	6.50
Orange and hazelnut cheesecake	7.00
Fruit sorbets and ice creams (v, ve*, gf*)	7.50



CHEESES

**Ask for our full list of cheeses.
Gluten free crackers available.**

Selection of regional cheeses, celery, chutney, artisan crackers, grapes	
Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00

AFTERNOON TEA 3pm - 5pm

17.50

A classic array of freshly baked cakes and delicacies;
A warm scone, fresh berries, clotted cream and preserves,
finger sandwiches of poached chicken, free range egg and cress,
roasted salmon with dill and cucumber, and classic cucumber
on malted granary and soft white bread.
Served with your choice of loose leaf tea.

With a glass of Nyetimber Classic Cuvée, n.v

28.50

A slice of cake and your choice of coffee

6.00

Cream tea

6.00

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
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, gunpowder green, camomile, red berry crush	3.00

SOFT DRINKS

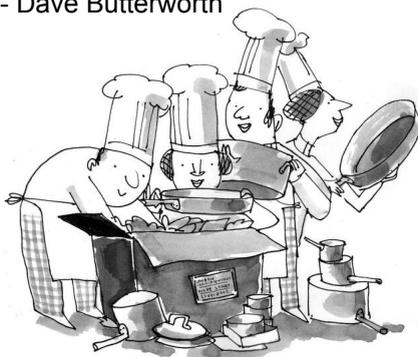
Diet Coke	1.95 (200ml)
Coca Cola	2.45 (200ml)
Lemonade	2.45 (200ml)
Franklin and Sons natural tonics and sodas	2.45 (200ml)
Pago juices: pineapple, peach, apple, mango cranberry, tomato, strawberry	2.75 (200ml)
Acqua Panna, San Pellegrino still and sparkling water	2.50 (250ml) / 4.50 (750ml)

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 indicates that the dish is vegetarian.

gf indicates that the dish is gluten free.

ve indicates that the dish is vegan.

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

Tips: we add a 10% discretionary service charge to your bill which 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.