

THE LONDON CARRIAGE WORKS

DECEMBER A LA CARTE MENU

APERITIF

Nyetimber Classic Cuvée (ve) 15.00

AMUSE-BOUCHE

BEEF 7.00
Short rib, roscoff, marmite, sherry (gf)

PUMPKIN 7.00
Pressed pumpkin, black tea, kale, maple (gf, ve)

STARTERS

ARTICHOKE 12.00
Artichoke velouté, smoked potato, celeriac, truffle (ve, gf)
Soave Classico, Pieropan, Veneto, Italy (ve, org) 11.00 (125ml)

SALMON 12.00
Beetroot-cured salmon, cucumber, green apple, pickled shallots, rye (gf*, n*)
Alba Vega Albariño, Rias Baixas, Spain 10.50 (125ml)

BREAM 14.00
Pan-roasted sea bream, cauliflower, kale, parmesan (gf)
Sileni, Cellar Selection, Chardonnay, Hawke's Bay, New Zealand 8.00 (125ml)

CHICKEN 13.00
Pressed corn-fed chicken terrine, parsnip, pear, black onion seed (gf)
Le Cabanon, Viognier, Rhône, France 8.25 (125ml)

VENISON 14.00
Slow-braised venison haunch, baby turnip, quince, apple, chestnut (n*, gf)
Cotes du Rhône Villages, Boutinot, Rhône, France (ve) 7.50 (125ml)

MAINS

GNOCCHI 22.00
Crispy gnocchi, spinach, heritage carrots, capers, vegan parmesan (ve)
Kuraka, Sauvignon Blanc, Marlborough, New Zealand (ve) 8.50 (125ml)

MUSHROOM 22.00
Wild mushroom and chestnut pithivier, confit potato, sticky red cabbage, burnt onion (gf*, n, ve)
Sileni Pinot Noir, Hawke's Bay, New Zealand 8.00 (125ml)

HAKE 32.00
Pan-roasted hake, salsify, Brussels sprouts, sauce Bercy, parsley (gf)
Chablis 1er Cru, Domaine Testut, Burgundy, France 20.00 (125ml)

PORK 32.00
Honey-roasted pork fillet, shoulder hash, apple, cabbage, cider (gf)
Beaujolais Lantignié, Jean-Marc Burgaud, Beaujolais, France (ve) 10.50 (125ml)

LAMB 30.00
Pan-roasted lamb rump, winter squash, fondant potato, buttered kale, Bordelaise sauce (gf)
Rioja Vega Crianza, Rioja, Spain 9.75 (125ml)

BEEF 36.00
Seared beef fillet, potato and cheek terrine, shallots, kale (gf)
Saint-Estèphe, Grand Vin de Bordeaux, France 17.00 (125ml)

SIDES

Savoy cabbage, nduja butter, almonds (n, gf)	7.00
Chantenay carrots, cinnamon, maple (gf, ve)	7.00
Winter greens, shallot, mint (gf, ve)	7.00
Honey-roasted cauliflower, pinenuts (gf, v)	7.00
Creamed potato, winter truffle (gf, v)	7.00
Black garlic, rosemary, triple-cooked chips (gf*, ve)	7.00
Truffle and parmesan triple-cooked chips (gf*)	7.00

PUDDINGS

CHRISTMAS PUDDING	10.00
Traditional Christmas pudding, vanilla and brandy Anglaise, redcurrants (gf*, n, v, ve*) <i>Remy Martin VSOP 6.50 (50ml)</i>	
PARFAIT	11.00
Chai parfait, oat flapjack, plum, pumpkin (ve, gf) <i>Ginestet, Sauternes Classique, Bordeaux, France 6.00 (50ml)</i>	
CHEESECAKE	12.00
Caramel Basque cheesecake, banana ice cream, caramel, pecans (n, v) <i>Donnafugata Ben Ryé, passito di passito di pantelleria, Sicily 12.50 (50ml)</i>	
CHOCOLATE	12.00
Salted dark chocolate crémeux, pomegranate sorbet, cocoa nib tuile (gf, v) <i>Pocas, LBV 6.00 (50ml)</i>	

CHEESES

Selection of British cheeses, celery, chutney, grapes, crackers (gf*, v*)
Ask for our full list of cheeses.

Three cheeses	15.00
Five cheeses	20.00
Seven cheeses	25.00

Krohn Vintage port, Portugal, 2016 (ve) 12.00 (50ml)

PETITS FOURS

Chef's selection

6.00

Executive Head Chef - Mike Kenyon

Head Pastry Chef - Emily Milne



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

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

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst the team.