

DRINKS MENU

BOTTLED BEERS AND CIDERS

Estrella Damm Alcohol Free 0%	3.95 (330ml)
Erdinger Alkoholfrei 0.5%	5.00 (500ml)
Peroni Nastro Azzurro 5.2%	4.95 (330ml)
Peroni Red Label 4.7%	4.95 (330ml)
Modelo Especial 4.5%	5.50 (330ml)
Estrella Damm Daura 5.4% (gf)	5.50 (330ml)
Noam Lager 5.2%	7.00 (330ml)
Black Sheep Ale 4.4%	7.00 (500ml)
Orchard Pig Reveller Cider 4.5%	7.00 (500ml)
Old Mout Strawberry and Apple 4%	7.00 (500ml)
Erdinger Weissbier 5.3%	7.00 (500ml)

DRAUGHT BEER

Estrella Damm 4.6%	3.25 (284ml)	6.50 (568ml)
Paulaner Munchner Lager 4.9%	3.00 (284ml)	6.00 (568ml)
Lervig House Party Session IPA 4%	3.00 (284ml)	6.00 (568ml)
Love Lane, Pale Ale 4.5%	3.00 (284ml)	6.00 (568ml)
Guinness 4.2%	3.25 (284ml)	6.50 (568ml)

BAR SNACKS

Lancashire crisps (v)	2.50
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
Garlic and rosemary chips (gf*, ve)	6.00
Truffle and parmesan chips (gf*)	6.00
Honey-glazed sausages	6.00

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: English breakfast, Earl Grey, peppermint, green, chamomile, red berry	3.50

SOFT DRINKS

Coca Cola	3.00 (200ml)
Diet Coke	3.00 (200ml)
Lemonade	3.00 (200ml)
Franklin and Sons natural tonics and sodas	3.00 (200ml)
Frobishers juices: apple, mango, orange, pineapple, tomato	3.50 (200ml)
Wenlock Spring still and sparkling water	2.75 (250ml) 4.75 (750ml)



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.

TLCW COCKTAILS

THYME TO SPARE **13.00**
Thyme infused Chivas Regal and Don Papa, Briottet Crème de Peche, lemon, honey, egg white

CARRAMENTA **13.00**
Liquor 43, Branca Menta, espresso

PORTO PLUM **13.00**
White port, plum sake, lemon, honey, tonic

BLACK AND BLUE **13.00**
Olmecca Altos, Briottet Crème de Mure, lime, ginger ale

WHISKEY RIVER **13.00**
Chivas Regal, Briottet Crème de Figue, Briottet Manzana Verde, lemon, soda

RUM AND RAISIN **13.00**
Havana 7 year old, Pedro Ximenez sherry, chocolate bitters, Baileys, cream

VELVET BRANCA **13.00**
Fernet Branca, Velvet Falernum, lemon, vanilla, soda

THE CARRIAGE CLUB **13.00**
Brockmans gin, lemon, Morello cherry, hibiscus, egg white

SLOE DAYS **13.00**
Plymouth sloe gin, Martell VS, Frangelico, Gran Marnier, cranberry, lemon

CHAMPAGNE COCKTAILS

THE BELLINI **10.00**
Villa Sandi prosecco, peach

CLASSIC CHAMPAGNE COCKTAIL **13.00**
Martell VS Cognac, Angostura bitters, Gardet Champagne

HOPE TWENTY **13.00**
Brockmans gin, Morello cherry, vanilla, lemon, Gardet Champagne

KIR ROYALE **13.00**
Briottet Crème de Cassis, Gardet Champagne

SPRITZ

APEROL SPRITZ **10.00**
Aperol, prosecco, soda

HUGO SPRITZ **11.00**
St-Germain elderflower liqueur, prosecco, soda

ITALICUS SPRITZ **11.00**
Italicus, prosecco, soda

LIMONGINO SPRITZ **11.00**
Limongino liqueur, prosecco, soda



CLASSIC COCKTAILS

GIN MARTINI **13.00**
Beefeater 24, Noilly Prat. Served with a lemon twist or olive

VODKA MARTINI **13.00**
Absolut Elyx, Noilly Prat. Served with a lemon twist or olive

BOULEVARDIER **13.00**
Woodford Reserve, Martini Rosso, Campari

PAPER PLANE **12.00**
Buffalo Trace, Aperol, Amaro Montenegro, lemon

DAIQUIRI **12.00**
Havana 3 Year Old, Velvet Falernum, lime. Choose between classic or flavoured.

COSMOPOLITAN **12.00**
Absolut Citron, Cointreau, lime, cranberry

ESPRESSO MARTINI **12.00**
Absolut Vanilla, Kahlua, espresso

BLOODY MARY **12.00**
Absolut, tomato juice, Worcester sauce, Tabasco, lemon, salt, pepper. Served with a red wine float

TOMMY'S MARGARITA **12.00**
Olmecca Altos, agave, lime. Served classic or spicy

SOUTH SIDE RICKEY **12.00**
Beefeater, lime, mint, soda

GOLD RUSH **12.00**
Buffalo Trace, lemon, honey

TORONTO **13.00**
Rittenhouse Rye, Martini Rosso, Fernet Branca

NON-ALCOHOLIC COCKTAILS

YUZU FIZZ **6.50**
Yuzu, lemon, pineapple, lemonade

MIMOSA **6.50**
Orange, Ein Zwei Zero sparkling wine

CON ARTIST **6.50**
Whitley Neil 0% Rhubarb and Ginger, lime, cranberry, ginger ale

CORNUCOPIA **6.50**
Peach, lemon, cranberry, cinnamon

Any classic cocktails not listed on our menu can be made on request.

SOMMELIER'S SELECTION

APERITIFS	125ml	Bottle
Villa Sandi, Prosecco Spumante D.O.C.G n.v	8.00	38.00
Gardet, Brut Tradition, Champagne n.v (ve)	13.00	60.00
Nyetimber Classic Cuvée n.v (ve)	13.00	60.00
Nyetimber, Demi-Sec n.v (ve)	15.00	65.00
Nyetimber, Rosé n.v (ve)	16.00	67.00

SHERRY	(50ml)
Antique Fino, Fernando de Castilla n.v	4.50
Antique Oloroso, Fernando de Castilla n.v	6.00

WHITE	(125ml)	(175ml)	(250ml)	Bottle
Bodegas Borsao, Macabeo, Spain	5.75	7.00	9.25	28.00
Villa Sandi, Pinot Grigio, Veneto, Italy (ve)	6.00	7.25	9.50	29.00
Adobe, Sauvignon Blanc, Casablanca Valley, Chile (ve, org)	6.25	7.50	10.00	30.00
Rioja Vega, Rioja Blanco, Spain (ve)	6.75	8.25	11.00	33.00
Les Argelieres, Chardonnay, Languedoc, France (ve)	7.25	9.00	12.00	36.00
Heaphy Riesling, Nelson, New Zealand (ve)	7.50	9.25	12.50	37.00
Gavi di Gavi, Terre Antiche, Piemonte, Italy (ve)	7.75	9.50	12.75	38.00
Kuraka, Sauvignon Blanc, Marlborough, New Zealand	8.00	9.75	13.00	39.00
Alba Vega, Albariño, Rias Baixas, Spain (ve)	9.50	11.75	15.75	47.00
Henners, Gardner Street, Bacchus Chardonnay, Sussex, UK (ve)	9.75	12.00	16.00	48.00
Sancerre, Domaine Michel Girard, Loire, France (ve)	11.00	13.75	18.50	55.00
Chablis, Domaine Testut, Burgundy, France	12.00	15.00	20.00	60.00

RED	(125ml)	(175ml)	(250ml)	Bottle
Bodegas Borsao, Garnacha, Spain (v)	5.75	7.00	9.25	28.00
Ancora, Sangiovese, Puglia, Italy (ve)	6.00	7.25	9.50	29.00
Adobe, Merlot, Casablanca Valley, Chile (ve, org)	6.25	7.50	10.00	30.00
Côtes du Rhône Villages, Boutinot, Rhône, France (ve)	6.75	8.25	11.00	33.00
Big Beltie, Cabernet Sauvignon, Languedoc, France (ve)	7.25	9.00	12.00	36.00
Les Argelières, Pinot Noir, Languedoc, France (ve)	7.25	9.00	12.00	36.00
Kaiken, Malbec, Mendoza, Argentina (ve)	7.50	9.25	12.50	37.00
Coroa d'Ouro, Tinto, Portugal	7.75	9.50	12.75	38.00
Rioja Vega, Crianza, Rioja, Spain (ve)	8.00	9.75	13.00	39.00
Keith Tulloch, Shiraz-Viognier, Hunter Valley, Australia	9.50	11.75	15.75	47.00
Clos de la Cure, Grand Cru, St-Emilion, Bordeaux, France (ve)	12.50	15.50	20.50	62.00
Gevrey-Chambertin, Vallet Frères, Burgundy, France (ve)	18.00	23.00	30.00	90.00

ROSE	(125ml)	(175ml)	(250ml)	Bottle
Bodegas Borsao, Rosado, Spain	5.75	7.00	9.25	28.00
Coquille de Fleur, Cinsault Rosé, Languedoc, France (v, ve)	6.25	7.50	10.00	30.00
Domaine de La Vieille Tour, Cotes De Provence, France (v)	8.50	10.50	14.00	42.00
Miraval, Cotes de Provence Rose, France	12.50	15.50	20.50	62.00

*These are our selected wines by the glass. Please ask for our full wine list.
org - organic. v - vegetarian. ve - vegetarian.*

