

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 (gluten free) 5.4%	5.50 (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

Love Lane Pale Ale 4.5%	3.00 (284ml)	6.00 (568ml)
Paulaner Munchen Lager 4.9%	3.00 (284ml)	6.00 (568ml)
Estrella Damm 4.6%	3.25 (284ml)	6.50 (568ml)
Guinness 4.2%	3.25 (284ml)	6.50 (568ml)

BAR SNACKS

Kale crisps (ve, gf)	3.00
Freshly baked bread, whipped butter (v)	4.00
Harissa spiced mixed nuts (ve, gf)	5.00
Marinated olives (ve, gf)	5.00
Triple-cooked chips (ve, gf*)	4.00
Truffle and parmesan triple-cooked chips (gf*)	4.50
Award-winning local honey-glazed sausages	6.00

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

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: orange, tomato, apple, pineapple, mango	3.50 (200ml)
Wenlock Springs still and sparkling water	2.75 (250ml) / 4.75 (750ml)



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 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.



TLCW COCKTAILS

BLOOD ORANGE MARTINI 11.00
Absolut Vodka, Aperol and orange bitters shaken, double strained and served straight up

SPICED RUM NEGRONI 11.00
Spiced rum, Velvet Falernum and Campari stirred and served over ice

BLANCO BERRY 11.00
Olmeca Blanco, Absolut Raspberry, lime juice, sugar syrup and cranberry shaken, strained and topped with soda

HONEY BERRY SOURS 11.00
Absolut Vodka, Chambord, raspberries, blackberries, honey and lemon juice, shaken and strained over crushed ice

SAGE ADVICE 11.00
Chivas Regal, muddled sage leaves, lemon, pineapple juice, pineapple syrup and honey syrup shaken and served straight up

SPICED APPLE MULE 11.00
Spiced apple rum, lime juice and caramel syrup shaken, served over ice and topped with ginger beer

THE CARRIAGE CLUB 11.00
Chapel Down Pinot Noir Gin, lemon juice, cherry morello purée, hibiscus syrup and egg white shaken and served straight up

PEANUT BUTTER OLD FASHIONED 12.50
Woodford Reserve, peanut butter liqueur, brown sugar and chocolate bitters stirred over ice

CHAMPAGNE COCKTAILS

THE BELLINI 8.50
Invented in Harry's Bar, Venice. Villa Sandi Prosecco, peach juice

CLASSIC CHAMPAGNE COCKTAIL 13.00
A brown sugar cube, Martell VS cognac and bitters topped with Gardet Champagne

VIOLETTE FRENCH 75 13.00
Liqueur de Violette, lemon juice and sugar syrup topped with Gardet Champagne

KIR ROYALE 13.00
Crème de Cassis topped with Gardet Champagne

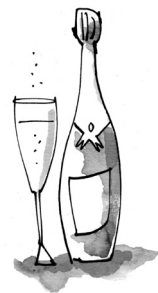
SPRITZ

APEROL SPRITZ 9.00
Aperol, Prosecco and soda served over ice

ST-GERMAIN SPRITZ 10.00
St-Germain elderflower liqueur, Prosecco and soda served over ice

ITALICUS SPRITZ 10.00
Italicus Citrus and bergamot liqueur, Prosecco and soda served over ice

LIMONGINO SPRITZ 10.00
Limongino liqueur, Prosecco and soda served over ice



CLASSIC COCKTAILS

GIN MARTINI 11.00
Beefeater, Noilly Prat stirred over ice and strained topped with either a lemon twist or two olives. Upgrade to Beefeater 24 Gin 1.50

VODKA MARTINI 11.00
Absolut, Noilly Prat stirred over ice and strained topped with either a lemon twist or two olives. Upgrade to Grey Goose 1.50

NEGRONI 11.00
Beefeater Gin, Campari and sweet vermouth stirred over ice

BRAMBLE 11.00
Beefeater Gin, fresh lemon juice shaken and topped with Crème de Cassis

DAIQUIRI 11.00
Havana 3yo shaken with fresh lime juice and sugar. Keep it simple or add a flavour: strawberry or banana

COSMOPOLITAN 11.00
Absolut Vodka shaken with Cointreau, fresh lime and cranberry juice

ESPRESSO MARTINI 11.00
Absolut Vodka shaken with Kahlua, sugar and espresso

BLOODY MARY 11.00
Absolut Vodka, fresh lemon juice, Worcestershire sauce, tabasco and tomato juice served over ice with pepper, celery stick and red wine float

TOMMY'S MARGARITA 11.00
Olmeca Blanco or infused Olmeca Blanco (make it spicy!), agave syrup, lime juice served over ice in a salt rim glass

NEW YORK SOUR 11.00
Buffalo Trace, lemon juice, sugar syrup and egg white shaken and strained over ice, Cabernet Sauvignon drizzled over the top

TOM COLLINS 11.00
Beefeater Gin, fresh lemon juice and sugar syrup served over ice and topped with soda

PENICILLIN 11.00
Chivas 12 yo, ginger syrup, lemon juice and honey syrup served over ice and topped with Laphroaig

NON-ALCOHOLIC COCKTAILS

PINEAPPLE AND HIBISCUS FIZZ 6.50
Pineapple juice, hibiscus syrup, lemon juice served over ice and topped with soda

MIMOSA 6.50
Ein Zwei Zero sparkling wine, orange juice

APPLE AND BERRY 6.50
Bax Botanics Verbena, apple juice, lime juice and sugar syrup shaken and served over ice

SOMMELIER'S SELECTION

APERITIFS	125ml	Bottle
Villa Sandi, Prosecco Spumante D.O.C.G	n.v 8.00	38.00
Gardet, Brut Tradition, Champagne (ve)	n.v 13.00	60.00
Nyetimber Classic Cuvée (ve)	n.v 14.00	62.00
Nyetimber Rosé (ve)	n.v 16.00	67.00
Nyetimber, Blanc de Blancs (ve)	2014 16.00	67.00

	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	5.25	6.50	8.75	26.00
Amori, Pinot Grigio, Veneto, Italy (ve)	5.75	7.00	9.25	28.00
Adobe, Sauvignon Blanc, Casablanca Valley, Chile (ve, org)	6.00	7.25	9.75	29.00
Domaine Coste, Chardonnay, Languedoc, France (v)	6.75	8.25	11.00	33.00
Sileni Cellar Selection, Pinot Gris, Hawkes Bay, New Zealand	6.75	8.25	11.00	33.00
Gavi di Gavi, La Contessa, Piemonte, Italy (ve)	7.00	8.75	11.75	35.00
Sepp Moser, Gruner Veltliner, Kremstal, Austria (ve, org)	7.50	9.25	12.50	37.00
Kuraka, Sauvignon Blanc, Marlborough, New Zealand	7.75	9.75	13.00	39.00
Alba Vega, Albariño, Rias Baixas, Spain (ve)	9.50	11.75	15.75	47.00
Avondale, Jonty's Ducks Pekin White, South Africa (ve, org)	10.00	12.00	16.75	50.00
Sancerre, Domaine Michel Girard, Loire, France (ve)	11.00	13.75	18.50	55.00
Meursault, Vallet Frères, Burgundy, France (ve)	18.00	22.50	30.00	90.00

RED	125ml	175ml	250ml	Bottle
Bodegas Borsao, Garnacha, Spain (v)	5.25	6.50	8.75	26.00
The Last Stand, Shiraz, Victoria, Australia (ve)	5.75	7.00	9.25	28.00
Adobe, Merlot, Casablanca Valley, Chile (ve, org)	6.00	7.25	9.75	29.00
Côtes du Rhône Villages, Boutinot, Rhône, France (ve)	6.75	8.25	11.00	33.00
Les Argelières, Pinot Noir, Languedoc-Roussillon, France (ve)	6.75	8.25	11.00	33.00
Montipagano, Montepulciano, Umani Ronchi, Tuscany, Italy (ve, org)	7.00	8.75	11.75	35.00
Nieto, Malbec, Mendoza, Argentina (ve)	7.50	9.25	12.50	37.00
Rioja Vega, Crianza, Rioja, Spain (ve)	7.75	9.75	13.00	39.00
Montes Alpha, Cabernet Sauvignon, Colchagua, Chile (ve)	9.50	11.75	15.75	47.00
Avondale, Jonty's Ducks Pekin Red, South Africa (ve, org)	10.00	12.00	16.75	50.00
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	22.50	30.00	90.00

ROSÉ	125ml	175ml	250ml	Bottle
Bodegas Borsao, Rosado, Spain	5.25	6.50	8.75	26.00
Coquille de Fleur, Cinsault Rosé, Languedoc, France (v, ve)	6.00	7.25	9.75	29.00
Domaine De La Vieille Tour, Côtes De Provence, France (v)	8.50	10.50	14.00	42.00

These are our selected wines by the glass. Please ask for our full wine list. v indicates that the wine is vegetarian. ve indicates that the wine is vegan.

