

DRINKS MENU

BOTTLED BEERS AND CIDERS

Estrella Damm Alcohol Free 0%	4.95 (330ml)
Peroni Nastro Azzurro 5.2%	5.95 (330ml)
Peroni Red Label 4.7%	5.95 (330ml)
Modelo Especial 4.5%	5.95 (330ml)
Estrella Damm Daura 5.4% (gf)	5.95 (330ml)
Erdinger Alkoholfrei 0.5%	6.00 (500ml)
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%	3.25 (284ml)	6.50 (568ml)
Lervig House Party Session IPA 4%	3.25 (284ml)	6.50 (568ml)
Love Lane, Pale Ale 4.5%	3.25 (284ml)	6.50 (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 Thyme infused Chivas Regal and Don Papa, Briottet Crème de Peche, lemon, honey, egg white	13.00
CARRAMENTA Liquor 43, Branca Menta, espresso	13.00
PORTO PLUM White port, plum sake, lemon, honey, tonic	13.00
BLACK AND BLUE Olmecca Altos, Briottet Crème de Mure, lime, ginger ale	13.00
WHISKEY RIVER Chivas Regal, Briottet Crème de Figue, Briottet Manzana Verde, lemon, soda	13.00
RUM AND RAISIN Havana 7 year old, Pedro Ximenez sherry, chocolate bitters, Baileys, cream	13.00
VELVET BRANCA Fernet Branca, Velvet Falernum, lemon, vanilla, soda	13.00
THE CARRIAGE CLUB Brockmans gin, lemon, Morello cherry, hibiscus, egg white	13.00
SLOE DAYS Plymouth sloe gin, Martell VS, Frangelico, Gran Marnier, cranberry, lemon	13.00

CHAMPAGNE COCKTAILS

THE BELLINI Villa Sandi prosecco, peach	10.00
CLASSIC CHAMPAGNE COCKTAIL Martell VS Cognac, Angostura bitters, Gardet Champagne	13.00
HOPE TWENTY Brockmans gin, Morello cherry, vanilla, lemon, Gardet Champagne	13.00
KIR ROYALE Briottet Crème de Cassis, Gardet Champagne	13.00

SPRITZ

APEROL SPRITZ Aperol, prosecco, soda	10.00
HUGO SPRITZ St-Germain elderflower liqueur, prosecco, soda	11.00
ITALICUS SPRITZ Italicus, prosecco, soda	11.00
LIMONGINO SPRITZ Limongino liqueur, prosecco, soda	11.00



CLASSIC COCKTAILS

GIN MARTINI Beefeater 24, Noilly Prat. Served with a lemon twist or olive	13.00
VODKA MARTINI Absolut Elyx, Noilly Prat. Served with a lemon twist or olive	13.00
BOULEVARDIER Woodford Reserve, Martini Rosso, Campari	13.00
PAPER PLANE Buffalo Trace, Aperol, Amaro Montenegro, lemon	12.00
DAIQUIRI Havana 3 Year Old, Velvet Falernum, lime. Choose between classic or flavoured.	12.00
COSMOPOLITAN Absolut Citron, Cointreau, lime, cranberry	12.00
ESPRESSO MARTINI Absolut Vanilla, Kahlua, espresso	12.00
BLOODY MARY Absolut, tomato juice, Worcester sauce, Tabasco, lemon, salt, pepper. Served with a red wine float	12.00
TOMMY'S MARGARITA Olmecca Altos, agave, lime. Served classic or spicy	12.00
SOUTH SIDE RICKEY Beefeater, lime, mint, soda	12.00
GOLD RUSH Buffalo Trace, lemon, honey	12.00
TORONTO Rittenhouse Rye, Martini Rosso, Fernet Branca	13.00

NON-ALCOHOLIC COCKTAILS

YUZU FIZZ Yuzu, lemon, pineapple, lemonade	6.50
MIMOSA Orange, Ein Zwei Zero sparkling wine	6.50
CON ARTIST Whitley Neil 0% Rhubarb and Ginger, lime, cranberry, ginger ale	6.50
CORNUCOPIA Peach, lemon, cranberry, cinnamon	6.50

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	10.00	42.50
Villa Sandi, Rosé 2022 (ve)	10.00	42.50
Gardet, Brut Tradition, Champagne n.v (ve)	15.00	70.00
Nyetimber Classic Cuvée n.v (ve)	15.00	70.00
Perrier-Jouët, Grand Brut n.v (ve)	20.00	95.00
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	6.50	8.00 10.75 32.00
Villa Sandi, Pinot Grigio, Veneto, Italy (ve)	6.75	8.25 11.00 33.00
Adobe, Sauvignon Blanc, Casablanca Valley, Chile (ve, org)	7.00	8.50 11.50 34.00
Rioja Vega, Rioja Blanco, Spain (ve)	7.50	9.25 12.50 37.00
Les Argelieres, Chardonnay, Languedoc, France (ve)	8.00	10.00 13.50 40.00
Heaphy Riesling, Nelson, New Zealand (ve)	8.25	10.25 13.75 41.00
Gavi di Gavi, Terre Antiche, Piemonte, Italy (ve)	8.25	10.25 13.75 41.00
Kuraka, Sauvignon Blanc, Marlborough, New Zealand	8.50	10.50 14.00 42.00
Alba Vega, Albariño, Rias Baixas, Spain (ve)	10.50	13.00 17.50 52.00
Henners, Gardner Street, Bacchus Chardonnay, Sussex, UK (ve)	11.00	13.75 18.50 55.00
Sancerre, Domaine Michel Girard, Loire, France (ve)	12.50	15.50 20.75 62.00
Chablis, Domaine Testut, Burgundy, France	14.00	17.50 23.50 70.00
RED	(125ml)	(175ml) (250ml) Bottle
Bodegas Borsao, Garnacha, Spain (v)	6.50	8.00 10.75 32.00
Ancora, Sangiovese, Puglia, Italy (ve)	6.75	8.25 11.00 33.00
Adobe, Merlot, Casablanca Valley, Chile (ve, org)	7.00	8.50 11.50 34.00
Côtes du Rhône Villages, Boutinot, Rhône, France (ve)	7.50	9.25 12.50 37.00
Big Beltie, Cabernet Sauvignon, Languedoc, France (ve)	8.00	10.00 13.50 40.00
Les Argelières, Pinot Noir, Languedoc, France (ve)	8.00	10.00 13.50 40.00
Kaiken, Malbec, Mendoza, Argentina (ve)	8.50	10.50 14.00 42.00
Coroa d'Ouro, Tinto, Portugal	8.75	11.00 14.75 44.00
Rioja Vega, Crianza, Rioja, Spain (ve)	9.00	11.25 15.00 45.00
Keith Tulloch, Shiraz-Viognier, Hunter Valley, Australia	10.50	13.00 17.50 52.00
Clos de la Cure, Grand Cru, St-Emilion, Bordeaux, France (ve)	14.00	17.50 23.50 70.00
Gevrey-Chambertin, Vallet Frères, Burgundy, France (ve)	20.00	25.00 33.50 100.00
ROSE	(125ml)	(175ml) (250ml) Bottle
Bodegas Borsao, Rosado, Spain	6.50	8.00 10.75 32.00
Coquille de Fleur, Cinsault Rosé, Languedoc, France (v, ve)	7.00	8.50 11.50 34.00
Domaine de La Vieille Tour, Cotes De Provence, France (v)	9.25	11.50 15.50 46.00
Miraval, Cotes de Provence Rose, France	14.00	17.50 23.50 70.00

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

