

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)
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)
Guinness 4.2%	3.25 (284ml)	6.50 (568ml)

BAR SNACKS

Lancashire crisps	2.50
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
Parmesan and truffle chips	7.00
Award-winning local honey-glazed sausages	7.00

HOT DRINKS

	single/double
Espresso	2.50 3.50
Macchiato	2.50 3.50
Americano	3.00
Cappuccino	3.50
Latte	3.50
Flat white	3.50
Mocha	3.50
Hot 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: apple, mango, orange, pineapple, tomato	3.50 (200ml)
Wenlock Spring 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 charge to your bill. This is shared proportionally amongst The London Carriage Works staff.

THE LONDON CARRIAGE WORKS

TLCW COCKTAILS

ENGLISH ORCHARD Absolut Pear, St-Germain Elderflower Liqueur, apple, lime, Peychaud Bitters	11.00
GRAPEFRUIT BLANCO Olmecca Blanco, grapefruit, pineapple, lime, soda	11.00
SPRING GARDEN Slingsby Rhubarb Gin, hibiscus, lemon, honey	11.00
SOUR APPLE BASIL SMASH Captain Morgan's Sliced Apple Rum, basil, lemon, apple	11.00
PEACH ICED TEA Buffalo Trace, peach liqueur, lemon, English Breakfast Tea	11.00
MARMALADE MULE Chase Marmalade Vodka, lime, Angostura bitters, ginger beer	11.00
THE CARRIAGE CLUB Brockmans gin, lemon, morello cherry, hibiscus, egg white	11.00
PEANUT BUTTER OLD FASHIONED Woodford Reserve, peanut butter liqueur, brown sugar, chocolate bitters	11.00

CHAMPAGNE COCKTAILS

THE BELLINI Villa Sandi Prosecco, peach	8.50
CLASSIC CHAMPAGNE COCKTAIL Brown sugar, Martell VS Cognac, Angostura bitters, Gardet Champagne	13.00
HOPE 20 Brockmans Gin, Morello Cherry, vanilla, lemon, Gardet Champagne	13.00
KIR ROYALE Crème de Cassis, Gardet Champagne	13.00

SPRITZ

APEROL SPRITZ Aperol, prosecco, soda	9.00
HUGO SPRITZ St-Germain Elderflower liqueur, prosecco, soda	10.00
ITALICUS SPRITZ Italicus Citrus and Bergamot liqueur, prosecco, soda	10.00
LIMONGINO SPRITZ Limongino liqueur, prosecco, soda	10.00



CLASSIC COCKTAILS

GIN MARTINI Beefeater, Noilly Prat. Served with either a lemon twist, olive, or pickled onion Upgrade to Beefeater 24 1.50	11.00
VODKA MARTINI Absolut, Noilly Prat. Served with either a lemon twist, olive, or pickled onion Upgrade to Grey Goose 1.50	11.00
NEGRONI Beefeater, Campari, Martini Rosso	11.00
BRAMBLE Beefeater, lemon, Crème de Cassis	11.00
DAIQUIRI Havana Club 3 Year Old, lime. Served classic, strawberry, or banana flavoured	11.00
COSMOPOLITAN Absolut Citron, Cointreau, lime, cranberry	11.00
ESPRESSO MARTINI Absolut Vanilla, Kahlua, espresso	11.00

BLOODY MARY Absolut, tomato juice, Worcester sauce, Tabasco, lemon, salt, pepper. Served with a red wine float	11.00
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TOMMY'S MARGARITA Olmecca Blanco, agave, lime, salt. Make it spicy with jalapeño infused tequila	11.00
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NEW YORK SOUR Buffalo Trace, lemon, egg whites, red wine (ve*)	11.00
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ELDERFLOWER COLLINS Beefeater, St-Germain Elderflower liqueur, lemon, soda	11.00
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MANHATTAN Rittenhouse Rye, Martini Rosso, Angostura bitters	12.50
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NON-ALCOHOLIC COCKTAILS

YUZU FIZZ Yuzu, lemon, pineapple, lemonade	6.50
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MIMOSA Ein Zwei Zero sparkling wine, orange juice	6.50
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STRAWBERRY AND BASIL Seedlip Garden, strawberry, pineapple, lime, soda	6.50
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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, Demi-Sec (ve) n.v	15.00	65.00
Nyetimber, Rosé (ve) n.v	16.00	67.00

Antique Fino, Fernando de Castilla n.v	(50ml)	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)	6.25	7.50	10.00	30.00
Domaine Coste, Chardonnay, Languedoc, France (v)	6.75	8.25	11.00	33.00
Seriously Cool, Chenin Blanc, Waterkloof, Stellenbosch, S Africa (ve)	7.00	8.75	11.75	35.00
Gavi di Gavi, La Contessa, Piemonte, Italy (ve)	7.50	9.25	12.50	37.00
Pocas Branco, Manoel Poças, Douro, Portugal (v)	7.75	9.50	12.75	38.00
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
Schloss Vollrads, Riesling Kabinett Trocken, Rheingau, Germany (ve, org)	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)	5.25	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)	6.25	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)	7.50	9.25	12.50	37.00
Nieto, 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
Saperavi, Bedoba, Kakheti, Georgia (ve)	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	5.25	6.50	8.75	26.00
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

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.

