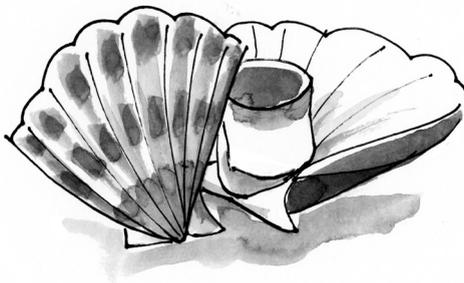


# EVENING MENU



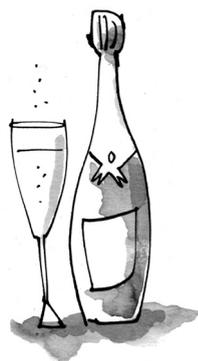
THE LONDON CARRIAGE WORKS

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## SOMMELIER'S SELECTION APERITIFS

|   |       |
|---|-------|
| WHITE PORT AND TONIC<br>Martins de Sá white port, Franklin and Sons tonic         | 5.95  |
| APEROL SPRITZ<br>Aperol, Prosecco, soda   | 9.50  |
| ST-GERMAIN SPRITZ<br>St-Germain elderflower liqueur, Prosecco, soda               | 9.50  |
| THE BELLINI<br>Lallier Champagne, peach juice                                     | 12.50 |
| CLASSIC CHAMPAGNE COCKTAIL<br>Lallier Champagne, brown sugar, Martell VS, bitters | 12.50 |

**CHEF'S DAILY AMUSE BOUCHE**  
Please ask your waiter for today's dish



3.00

## STARTERS

|   |       |
|---|-------|
| PARSNIP<br>velouté, green apple, pickled celery, walnut (ve, gf)                                  | 6.00  |
| POTATO<br>espuma, leek, paprika shallots, celeriac (ve, gf)                                       | 8.00  |
| PARFAIT<br>duck liver, blood orange, chicory, salted gingerbread, granola                         | 8.50  |
| PORK<br>terrine, toffee apple, celeriac remoulade, pork scratchings (gf)                          | 8.50  |
| FISH<br>lemon sole fish finger sandwich, potato, tomato, beans, bisque, sourdough, seaweed butter | 10.50 |
| SCALLOP<br>chicken wing, squash, coastal greens, chicken crisp (gf)                               | 13.50 |



**SHARING PLATTERS**  
Served with breads (gf available)

|  |       |
|--|-------|
| GARDEN<br>hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve) | 20.00 |
| SEA<br>oak-smoked salmon, potted local shrimp, salt-cured cod goujons, pickled herring, sundried tomato emulsion, sauce gribiche                     | 24.00 |
| LAND<br>Treacle-roasted beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney   | 24.00 |

## MAINS

|   |              |
|---|--------------|
| <b>GNOCCHI</b>  | <b>17.50</b> |
| black onion seed gnocchi, tomato, kale, spinach, shallot (v)<br><i>Sommelier's recommendation: Villa la Pagliaia, Chianti Classico, Tuscany, Italy, 2016 (half bottle) 19.00</i>                                  |              |
| <b>MUSHROOM</b>   | <b>17.50</b> |
| angelotti, black truffle, artichoke, pickled girolles, fennel (ve)<br><i>Sommelier's recommendation: Meursault, Domaine Michelot, Burgundy, France, 2011 (half bottle) 45.00</i>                                  |              |
| <b>CHICKEN</b>  | <b>22.00</b> |
| kiev, chicken sausage, apricot, pancetta, potato fondant, mustard seeds, fennel, lemon sorrel<br><i>Sommelier's recommendation: Sancerre, Domaine Michel Girard, Loire, France, 2017 (half bottle) 22.00</i>      |              |
| <b>DUCK</b>   | <b>24.00</b> |
| breast, confit leg pastille, pak choi, daikon, plum, soy<br><i>Sommelier's recommendation: Bourgogne, Pinot Noir, Pierre Bourée, Burgundy, France, 2016 (half bottle) 21.00</i>                                   |              |
| <b>POLLOCK</b>  | <b>24.00</b> |
| roasted fillet, pressed potato, glazed salsify, black kale (gf*)<br><i>Sommelier's recommendation: Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand, 2017 (half bottle) 26.00</i>                          |              |
| <b>BEEF</b>   | <b>28.00</b> |
| dry-aged sirloin, glazed short rib, Roscoff onions, squash, barley crumb (gf*)<br><i>Sommelier's recommendation: Crozes Hermitage Classique, Cave de Tain, Rhône, France, 2015 (half bottle) 23.00</i>            |              |
| <b>LAMB</b>   | <b>30.00</b> |
| rack, shoulder bolognese, cabbage, carrot, mint (gf)<br><i>Sommelier's recommendation: Rioja Vega Crianza, Rioja, Spain, 2015 (half bottle) 18.00</i>   |              |
| Peppercorn and brandy sauce (gf)  | <b>3.00</b>  |
| Sauce béarnaise (v, gf)   | <b>3.00</b>  |
| <b>CHATEAUBRIAND FOR TWO</b>  | <b>80.00</b> |
| cherry vine tomatoes, king oyster mushrooms, braised kale, triple cooked chips, sauce béarnaise (gf*)<br><i>Sommelier's recommendation: Pomerol, Chateau Bonalque, Bordeaux, France, 2010 (half bottle) 50.00</i> |              |



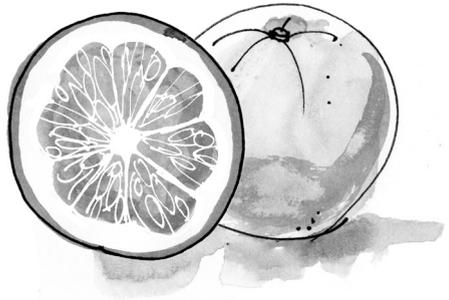
## SIDES

|   |             |
|---|-------------|
| Heritage carrots, wild honey, toasted caraway, rosemary (v, gf) | <b>4.00</b> |
| Roots, sage, honey (v, gf)                                      | <b>4.00</b> |
| Triple cooked chips (ve, gf*)                                   | <b>4.00</b> |
| Seasonal greens, mint, shallots (ve, gf)                        | <b>4.00</b> |
| Creamed potato, black truffle (v*, gf)                          | <b>4.00</b> |
| Garden salad (ve, gf)   | <b>4.00</b> |
| Roasted cauliflower, pine nuts, maple (v, gf)                   | <b>4.50</b> |
| Truffle and parmesan triple cooked chips (gf*)                  | <b>4.50</b> |

## PUDDINGS

|  |      |
|--|------|
| FRUIT SORBETS AND ICE CREAMS<br>hedgerow berries (v, ve*, gf*)                                     | 7.50 |
| PASSIONFRUIT MOUSSE<br>passionfruit cream (gf*)  | 7.50 |
| BLACK FOREST GATEAU<br>cherry, kirsch, mascarpone, chocolate shortbread,<br>cherry ice cream (gf*) | 8.00 |
| MINT CHOCOLATE CHIP ICE CREAM<br>wafer, buttermilk (v)   | 8.00 |
| CARROT CAKE<br>pickled raisins, apricot, cream cheese, tarragon (v)                                | 8.00 |
| *TLCW'S CHOCOLATE ORANGE<br>mousse, chocolate soil, orange sorbet (v, gf)                          | 8.50 |

\*This pudding is so special, it has its own blog!  
[www.hopestreethotel.co.uk/blog](http://www.hopestreethotel.co.uk/blog)  
WiFi - 40hope40



## CHEESES

A SELECTION OF CHEESES, CELERY, CHUTNEY,  
ARTISAN CRACKERS, GRAPES  
(gluten free crackers available)

|               |       |
|---------------|-------|
| Three cheeses | 10.00 |
| Five cheeses  | 15.00 |
| Seven cheeses | 20.00 |

### MRS KIRKHAM'S LANCASHIRE WITH GARLIC AND PARSLEY

This award-winning raw cows milk cheese is made by hand, using milk from the Kirkham family's herd of Holstein Friesians in Goosnargh Village overlooking the Beacon Fell.

### COLSTON BASSETT STILTON

This handmade stilton is strong in flavour, yet remains smooth and creamy with distinctive blue veins which become more strongly defined as the cheese matures. Named after the place where it was sold rather than produced, Stilton has graced British tables since the 18th century.

### GREENFIELDS CREAMY LANCASHIRE

Creamy Lancashire is a fluffy, open-textured cheese with a rich creamy flavour and smooth buttery finish. Made by Greenfields, small traditional cheesemakers based in the heart of the Lancashire countryside. They are a family business with an award-winning track record in the traditional cheese making.

### GARSTANG WHITE

Produced by the Dewlay family in Lancashire - third generation cheesemakers. A deliciously creamy, soft mould-ripened cheese made with local Jersey milk using a brie-style recipe.

### FINE FETTLE YORKSHIRE

This is Yorkshire's version of feta. Made with whole ewes milk, owner Judy Bell and her company Shepherd's Purse, handmake and hand-salt each cheese to encourage the piquant, lemony flavour and slightly crumbly texture. Matured over a minimum of two weeks, the salt infuses the whole cheese.

### Y-FENNI

Made from Cheddar spiked with beer and wholegrain mustard, this cheese from Abergavenny Fine Foods really packs a punch. The addition of bay, black pepper, cinnamon, clove, coriander, cumin, dill, garlic, tarragon and turmeric gives depth and complexity.

### APPLEWOOD SMOKED

Softer and creamier than most cheddars, this is a semi-hard cheese with a yummy smoky, tangy flavour. It's dusted with paprika which enhances the smokiness, adds a touch of sweetness and gives the cheese a wonderful golden glow.

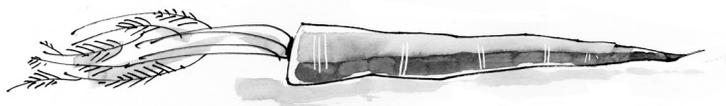


**The London Carriage Works** brigade is dedicated to sourcing the very best fresh, seasonal and local ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheesemakers are all an inspiration to our chefs and restaurant team.

We hope you enjoy your dinner and we welcome your feedback.

Head Chef - Mike Kenyon

Head Pastry Chef - Dave Butterworth



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** indicates that the dish is vegetarian.

**gf** indicates that the dish is gluten free.

**ve** indicates that the dish is 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.*