

THE LONDON CARRIAGE WORKS

Graduation Celebration Menu 2022

On arrival

Glass of Villa Sandi prosecco

Starters

Butternut squash and chilli velouté, sheeps yoghurt, wild honey (ve*, gf)

Whipped goats curd, heritage beetroots, shallots, aged balsamic (gf)

Cured and roasted cod, fennel velouté, coastal vegetables, lemon (gf)

Duck liver parfait, smoked duck breast, quince, pickled blackberries, pistachios (gf*) **2.50 supplement**

Mains

Seared salmon fillet, bubble and squeak, greens, tempura mussels, butter, lemon (gf*)

Wild mushroom, feta, spinach pithivier, black kale, pear, puffed seeds (ve*)

Poached and roasted chicken, crispy wing, sweet corn, truffle potato, maple (gf*)

Rump of lamb, compressed potato, squash, chard, redcurrant, sage GF* **5.00 supplement**

Sides

Tripled-cooked chips (gf) **4.00**

Roasted baby potatoes, garlic, rosemary (ve) **4.00**

Minted greens, shallot, mint (ve) **4.50**

Carrots, wild honey, caraway (ve*) **4.50**

Puddings

Lemon curd, raspberries, pistachios, lemon cream, raspberry sorbet (gf)

Green apple and peach crumble, nectarine sorbet (ve*, gf*)

Dark chocolate torte, coffee, caramel

Three British cheeses, fig chutney, traditional accompaniments, artisan biscuits **3.00 supplement**



37.00 per person

Monday to Thursday all day | Friday 12 noon until 6pm

Tips- we add a 10% discretionary charge to your bill. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.

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 server.

