

# THE LONDON CARRIAGE WORKS

## GRADUATION CELEBRATION MENU 2024



### On arrival

Glass of Villa Sandi prosecco

### Starter

Roasted summer squash and caraway velouté, sheeps yoghurt, mint (ve\*, gf)

Whipped vegan feta, compressed tomatoes, black olive, basil (ve, gf)

Confit chicken risotto, crispy wing, tarragon, hazelnuts (gf\*)

Seared seabass, curry-spiced celeriac, onion bhaji, green apple (gf\*)

**2.50 supplement**

### Main

Cauliflower steak, miso, king oyster mushroom, butterbean, chilli (ve, gf)

Pan-roasted salmon, colcannon croquette, mussel and clam chowder (gf\*)

Pork loin, potato and apple terrine, griddled cabbage, cider, mustard (gf)

Lamb rump, braised potato, aubergine, black garlic, romesco sauce (gf)

**5.00 supplement**

### Sides

Tripled-cooked chips (ve, gf\*) **6.00**

Roasted baby potatoes, confit garlic, rosemary (ve, gf) **6.00**

Summer greens, shallots, pinenuts, mint (ve, gf) **6.00**

Glazed carrots, caraway, maple (ve, gf) **6.00**

### Pudding

Lemon curd tart, raspberries, pistachios, raspberry sorbet (v)

Green apple and peach crumble, vanilla ice cream (ve, gf)

Dark chocolate torte, coffee, caramel (v)

Three British cheeses, fig chutney, artisan biscuits

**3.00 supplement**



**£45 per person**

Monday to Thursday 12 noon until 10pm | 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.

**V - Vegetarian Ve - Vegan Gf - Gluten free** \*- Indicates that the dish can be adapted to be suitable for the above dietary requirements. Please speak to your waiter if you have any allergies or dietary requirements.