

# THE LONDON CARRIAGE WORKS

## Graduation celebration menu 2025



### Starters

- Roasted cauliflower and truffle velouté, walnut, honey (gf, n\*, ve\*)
- Whipped vegan feta, compressed tomatoes, black olive, basil (gf, ve)
- Seared seabass, curry spiced celeriac, onion bhaji, green apple (gf\*)
- Sweetcorn and maple risotto, ham knuckle and smoked cheese croquette (gf\*)

### Mains

- Cauliflower steak, bhuna onions, green apple and salted raisins, chilli (gf, ve)
- Pan roasted cod, peas, broad beans, hash brown, lemon (gf)
- Pork loin, sweet potato and apple terrine, griddled cabbage, cider, mustard (gf)
- Lamb rump, braised potato, dried tomato, olives, black garlic (gf) **2.50 supplement**

### Sides

- Tripled-cooked chips (gf\*, ve) **6.00**
- Roasted baby potatoes, confit garlic, rosemary (gf, ve) **6.00**
- Summer greens, shallots, pinenuts, mint (gf, ve) **6.00**
- Glazed carrots, caraway, maple (gf, ve) **6.00**

### Puddings

- Lemon curd tart, raspberries, pistachios, raspberry sorbet (n\*, v)
- Green apple and peach crumble, vanilla ice cream (gf, ve)
- Dark chocolate torte, coffee, caramel (v)
- Three British cheeses, fig chutney, artisan biscuits (gf\*, ve\*, v\*) **2.50 supplement**



**£45 per person**

Monday to Thursday 12 noon until 10pm | Friday 12 noon until 6pm

**gf- gluten free n-contains nuts v- vegetarian ve - vegan** \*- indicates that the dish can be adapted to be gluten free, nut free, vegan or vegetarian - 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.