

THE LONDON CARRIAGE WORKS

Graduation celebration menu 2025

£45 per person



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**



Available

7 July - 11 July 2025

14 - 18 July 2025

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.