

THE LONDON CARRIAGE WORKS

Graduation prix fixe menu

Two courses 39.00 Three courses 45.00

Starters

- Roasted cauliflower and truffle velouté, walnut, honey (gf, n, ve*)
- Whipped vegan feta, compressed tomatoes, black olive, basil (gf, ve)
- Sweetcorn and maple risotto, ham and smoked cheese croquette (gf)
- Seared sea bass, curry spiced celeriac, onion bhaji, green apple (gf) *supplement 2.50*

Mains

- Pan roasted cod, peas, broad beans, hash brown, lemon (gf)
- Pork loin, sweet potato and apple terrine, griddled cabbage, cider, mustard (gf)
- Cauliflower steak, bhuna onions, green apple, salted raisins, chilli (gf, ve)
- Lamb rump, braised potato, dried tomato, olives, black garlic (gf) *supplement 5.00*

Sides all 7.00

- Triple cooked chips (gf*, ve)
- Summer greens, shallots, pine nuts, mint (gf, n, ve)
- Glazed carrots, caraway, maple (gf, ve)
- Roasted baby potatoes, confit garlic, rosemary (gf, ve)

Puddings

- Passionfruit tart, raspberries, pistachios, raspberry sorbet (n, v)
- Apple and blackberry crumble, vanilla ice cream (gf, ve)
- Dark chocolate torte, coffee, caramel (v)
- Three British cheeses, fig chutney, artisan biscuits (ve*) *supplement 4.00*



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. Although we take all the necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.*

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst the team.