

THE LONDON CARRIAGE WORKS

Mother's Day 2025

Amuse Bouche

Wild mushroom espuma, shaved black truffle (gf, ve)

Starters

Caramelised cauliflower and truffle velouté, black bomber, sage oil (gf, ve*)

Whipped goats curd, beetroot, fig, blood orange, endive, hazelnuts (gf, n*, v)

Crayfish and crab risotto, sweetcorn, chilli, coriander (gf)

Compressed pork collar and ham hock terrine, shallot marmalade, walnut bread (gf*, n*)

Mains

Sweet potato and red onion pithivier, chard, beetroot, pear (gf, ve)

Seared fillet of salmon, bubble and squeak, broccoli, tarragon butter (gf)

Poached and roasted chicken breast, whipped potato, sage and onion faggot, creamed leeks (gf)

Sirloin of beef, Yorkshire pudding, sticky red cabbage, roasted potatoes, heritage carrots (gf*)

Sides

Red wine and thyme jus (gf) **3.00**

Yorkshire puddings (v) **4.00**

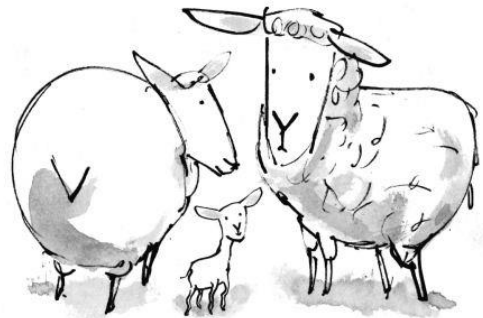
Triple cooked chips, beef fat, smoked salt **6.00**

Creamed potato, truffle, parmesan (gf, v) **6.00**

Spring greens, shallot, mint (gf, ve) **6.00**

Honey glazed, carrots, caraway (gf, v) **6.00**

Roasted potatoes, thyme, rosemary (gf, ve) **6.00**



Puddings

Sticky toffee pudding, butterscotch, vanilla ice cream (ve*)

Dark chocolate torte, raspberry sorbet, mascarpone (gf*, v)

Baked lemon tart, blueberries, citrus sorbet (v)

Three British cheeses, fig chutney, artisan biscuits (gf*, v*, ve*) **2.50 supplement**

£47.50 per person

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.