

THE LONDON CARRIAGE WORKS

Sample prix Fixe

Monday 12noon-10pm

Tuesday to Saturday 12noon-6pm

Sunday 12noon-9pm



Amuse Bouche

Compressed chicken thigh, sweetcorn, maple, black pudding (gf,df)
(£2.50 supplement)

Starter

Roasted butternut squash velouté, chilli, ginger (v, gf)

Pea, jersey royals, broad beans, mint, parmesan (gf)

Pressed chicken and ham, onion chutney, balsamic (gf)

Mackerel, cucumber, sauce vierge (gf)
(£2.50 supplement)

Main

Seared cod, asparagus, peas, broad beans, sea vegetables, confit lemon (gf)

Roasted corn-fed chicken, whipped potato, carrot, sauce chasseur (gf)

Butternut squash, chilli and sage risotto, grilled broccoli, smoked hazelnuts (gf,v)

Lamb rump, sticky cabbage, roscoff onion, jus (gf)
(£5.00 supplement)

Sides

Parmesan and truffle chips (gf) **£4.50**

Seasonal greens, mint, garlic, shallot (ve, gf) **£4.00**

Chips (ve, gf) **£4.00**

Baby carrots, caraway, honey (v, gf) **£3.50**

Pudding

Selection of TLCW sorbets and ice cream (ve*, gf*)

Apple custard, meringue, black current sorbet (v, gf)

Citrus savarin, raspberry, lemon cream

Rhubarb and strawberry crumble, flaked almonds, vanilla ice cream (v)

Selection of three British cheeses, fig chutney, artisan biscuits (v, gf*)
(£3.00 supplement)

Two courses £24.50

Three courses £30.00

Mike Kenyon
Head Chef