

THE LONDON CARRIAGE WORKS

PRIX FIXE MENU

Two courses £29.00 Three courses £35.00

AMUSE BOUCHE

Beef cheek, whipped potato, crispy onion (gf*) **4.00 supplement**

Celeriac, fondant, chive, crispy kale (ve, gf*) **4.00 supplement**

STARTERS

Carrot and ginger velouté, maple, hazelnut, chive (ve, gf, n*)

Onion tart, vegan feta, frisée, basil emulsion (ve)

Cod, celeriac, fennel marmalade, kale (gf)

Lamb shoulder, baby aubergine, courgette, lamb sauce, mint (gf) **2.50 supplement**

MAINS

Grilled cauliflower steak, black garlic, celeriac, cavolo nero, pickled raisin, apple (ve, gf)

Seared fillet of sea bass, parmesan polenta cake, samphire, sauce vierge, dill (gf)

Chicken supreme, fondant potato, savoy cabbage, squash purée (gf)

Lamb rump, bombay aloo, chilli emulsion, tenderstem broccoli, curry sauce (gf) **5.00 supplement**

SIDES

Garlic and rosemary chips (gf*, ve) **7.00**

BBQ broccoli, pinenuts, smoked salt (gf, ve*) **7.00**

Autumn greens, shallots, mint (gf, n*, ve) **7.00**

Glazed carrots, hazelnuts, maple (gf, n*, ve) **7.00**

PUDDINGS

Caramelised apple terrine, puff pastry, salted caramel ice cream (ve)

Coffee panna cotta, hazelnut, popcorn, orange (gf, n*)

Lemon and rose tiramisu (v)

Three British cheeses, quince jelly, candied walnuts, spiced apple and sultana chutney, grapes, celery, crackers (gf*, n*, v*) **3.00 supplement**

n-contains nuts v- vegetarian ve - vegan gf- gluten free *- indicates that the dish can be adapted to be suitable for the above dietary requirements. Please speak to your waiter if you have any allergies or dietary requirements.

Although we take all 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.