

THE LONDON CARRIAGE WORKS

PRIX FIXE MENU

Two courses £26.50 Three courses £32.00

Amuse Bouche

Roasted cauliflower, shallot, peanut (ve, gf) **4.00 supplement**

Lamb shoulder, whipped potato, dried shallots **4.00 supplement**

Starter

Wild mushroom velouté, walnut (ve, gf)

Celeriac fondant, toasted coconut, radish salad, lemongrass and chilli broth (ve, gf)

Pork belly, pancetta cassoulet, sage (gf*)

Smoked mackerel rillettes, dill emulsion, red onion soubise (gf*)

Main

Aubergine, sundried tomato, mint, feta, olives, pistachio crumb (ve, gf)

Pan-fried salmon, crab chowder, kale, seaweed (gf)

Chicken supreme, leek, hazelnut, creamed potato (gf*)

Beef cheek, Roscoff, tenderstem, braised potato (gf) **5.00 supplement**

Sides

Broccoli, hazelnut pesto (ve, gf) **6.00**

Winter greens, preserved lemon, nori (ve, gf) **6.00**

Glazed carrot, lemon thyme (ve*, gf) **6.00**

Triple-cooked chips, garlic, rosemary (ve, gf) **6.00**

Pudding

Coffee parfait, milk foam, cherry compote (v, gf)

Hazelnut cheesecake, apple compote, green apple sorbet (v)

Caramel set cream, chocolate, vanilla ice cream (v, gf)

Three British cheeses, fig chutney, artisan biscuits (v, gf*) **3.00 supplement**



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.