

THE LONDON CARRIAGE WORKS

SAMPLE PRIX FIXE MENU

Two courses 26.50 Three courses 32.00

Amuse bouche

Smoked salmon, peas à la française, lemon gel 4.00 supplement

Broccoli, black garlic, yeast 4.00 supplement

Starter

Butternut squash and chilli velouté, sheeps yoghurt, wild honey (ve*, gf)

Whipped goats curd, heritage beetroot, shallots, aged balsamic (v, gf)

Cured and roasted cod, fennel, coastal vegetables, lemon (gf)

Duck liver parfait, smoked duck breast, quince, pickled blackberries, pistachios (gf*)

2.50 supplement

Main

Wild mushroom, vegan feta and spinach pithivier, black kale, pear, puffed seeds (ve)

Seared salmon fillet, bubble and squeak, greens, pickled mussels, butter, lemon (gf)

Poached and roasted chicken, crispy wing, sweetcorn, truffle potato, maple (gf*)

Lamb rump, compressed potato, squash, chard, redcurrant, sage (gf) 5.00 supplement

Sides

Broccoli, hazelnut pesto (ve) £5.00

Spring greens, nori, lemon (ve*, gf) £5.00

Glazed carrot, orange, anise (ve*, gf) £5.00

Triple-cooked chips, black garlic, rosemary (ve, gf) £5.00

Pudding

Lemon curd, raspberries, pistachios, cream, raspberry sorbet (v, gf)

Green apple and peach crumble, vanilla ice cream (ve, gf)

Dark chocolate torte, coffee, caramel (v)

Three British cheeses, fig chutney, artisan biscuits 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.