

# THE LONDON CARRIAGE WORKS

CELEBRATING 20 YEARS

## PRIX FIXE MENU

Two courses 29.00    Three courses 35.00



### AMUSE BOUCHE

Lamb shoulder, whipped potato, red cabbage (gf) **4.00 supplement**

Mushroom arancini, black garlic (gf) **4.00 supplement**

### Starters

Spiced carrot and coriander velouté, crispy onions, chive (ve, gf\*)

Wild mushroom cannelloni, dashi broth, puffed rice, peanuts (ve, n\*)

Chicken and leek terrine, brioche, walnut, pear (gf\*, n\*)

Seabass, sweetcorn, pickled raisin, hazelnut (gf, n\*) **2.50 supplement**

### Mains

Winter squash risotto, sage, pickled chillies, parmesan (ve)

Pan roasted salmon, crab velouté, puffed potato, black kale, lemon (gf)

Chicken supreme, fondant potato, broccoli, carrot, red wine jus (gf)

Pork belly, pancetta, pork faggot, pressed potatoes, cider, sage, scratchings (gf) **5.00 supplement**

### Sides

Garlic and rosemary chips (ve, gf\*) **6.00**

Carrots, orange, mint, honey (gf) **6.00**

Winter greens, smoked salt, pinenuts (ve, gf, n\*) **6.00**

Barbecued broccoli, anise, orange (ve, gf) **6.00**

### Puddings

Black Forest parfait, sour cherries, chocolate soil (v, gf)

Baileys cheesecake, chocolate cremeux, chocolate tuille (v)

Caramel crème brûlée, vanilla ice cream (ve, gf)

Three British cheeses, fig chutney, artisan biscuits (gf\*) **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.