

THE LONDON CARRIAGE WORKS

Sample Sunday Menu

Amuse bouche

Salmon, pea, broad beans, confit lemon

(£4.00 supplement)

Starters

Celeriac and cauliflower velouté, smoked walnuts (ve, gf)

Confit jersey royals, watercress pesto, raddish, spring onion (gf, ve*)

Pork belly, chorizo jam, pea (gf)

Cod, wild garlic mayonnaise, leek (gf)

(£2.50 supplement)

Mains

Nettle tabbouleh, heritage carrot, fresh pea, broadbean (ve)

Hake, chimichurri, scorched tomato, courgette (gf)

Poached chicken, pomme fondant, kale (gf)

Roasted rib of beef, roast potato, yorkshire pudding, stock pot carrot, seasonal greens, sticky red cabbage

Sides

Parmesan and truffle chips (gf, v) **£4.00**

Minted seasonal greens, shallot (gf, v, ve*) **£3.50**

Triple cooked chips (ve, gf) **£3.50**

Buttered mash (v, gf) **£3.50**

Heritage carrots, honey, caraway (gf, v, ve*) **£3.50**

Puddings

Kaffir lime and coconut panna cotta, pineapple, passion fruit, mint (v, gf)

Chocolate delice, caramel, hazelnut, vanilla ice cream (v)

Pavlova, berry compote, raspberry sorbet (v, gf)

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

Two courses £24.50

Three courses £30.00

mike kenyon
head chef

We hope you enjoy your time with us. We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or allergies.

v - vegetarian; ve - vegan; gf - gluten free;

* - can be adapted to be suitable for vegan or gluten free – please speak to your waiter

Tips - we add a 10% discretionary charge to your bill. If you choose to leave a tip, Cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.