

# THE LONDON CARRIAGE WORKS

CELEBRATING 20 YEARS

## SAMPLE SUNDAY MENU

Two courses £26.50 | Three courses £32.00



### AMUSE BOUCHE

Pumpkin compression, sweet tea, tabasco (ve, gf) 4.00 supplement

16-hour braised beef cheek, whipped potato, dried shallots 4.00 supplement

### STARTER

Thai red butternut squash velouté, crispy noodles, coconut cream (v, ve\*, gf\*)

King oyster mushroom, baba ganoush, citrus, chard (ve, gf\*)

Salmon, petits pois à la française, shallots, scraps (gf\*)

Chicken and ham hock terrine, gooseberry chutney, brioche (gf\*) 2.50 supplement

### MAIN

Heritage carrot, vanilla, pineapple jam, griddled apple, kale (ve, gf)

Pan-roasted coley, puy lentil dahl, cucumber, chilli (gf)

Beef sirloin **or** roasted chicken supreme

*All roasts will be served with beef-fat roasted potatoes, seasonal greens, stock pot carrot, Roscoff onion, sticky red cabbage, Yorkshire pudding, red wine jus (gf\*)*

### SIDES

Broccoli, lemon, shallot (ve, gf) 6.00

Spring greens, preserved lemon, nori (ve, gf) 6.00

Sage roasted roots, honey (v, ve\*, gf) 6.00

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

### PUDDING

Banana parfait, raspberry compote, caramel peanuts (v, gf)

Hazelnut and brie cheesecake, apple sorbet (v, gf)

Strawberry and passionfruit slice, raspberry sorbet

Three British cheeses, fig chutney, artisan biscuits (v) 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 server if you have any allergies or dietary requirements.

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. If the service was not up to scratch, don't leave a tip but let us know how we could do better.