

THE LONDON CARRIAGE WORKS

CELEBRATING 20 YEARS

PRIX FIXE MENU

Two courses £29.00 Three courses £35.00



AMUSE BOUCHE

Roasted cauliflower, bhuna onions, chilli (ve) **£4 supplement**

Crispy pork belly, peach, bacon crumb **£4 supplement**

Starters

Nettle velouté, chive oil, walnut (ve, gf, n*)

Salt-baked pumpkin, plum ketchup, pickled radish, pumpkin seed cracker (ve, gf*)

Seabream, cauliflower, celeriac, chervil (gf)

Spiced lamb breast, aubergine, blackberry, lamb sauce (gf) **2.50 supplement**

Mains

Beetroot, sumac, shawarma, tabbouleh (ve, gf)

Roasted coley, fennel, preserved lemon, black onion (gf)

Roast beef or roasted chicken supreme

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

Sides

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

Chantenay carrots, orange, tarragon, honey (gf) **6.00**

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

Tenderstem broccoli, shallots, confit garlic (ve, gf) **6.00**

Puddings

Sticky toffee pudding, butterscotch, vanilla ice cream (v)

Tonka panna cotta, blackberry compote, vanilla crumble (ve, gf)

Baked pear, almond, brown butter sponge, clotted cream (v)

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.