

THE LONDON CARRIAGE WORKS

SAMPLE SUNDAY 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

Starters

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

Mains

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

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

Roasted chicken **or** lamb

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

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

Puddings

Sticky toffee pudding, vanilla ice cream

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



- vegetarian ve- vegan gf - gluten free

*- Indicates 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.