

THE LONDON CARRIAGE WORKS

Sample prix fixe menu

Amuse bouche

Belly pork, black garlic, pork quaver
(£2.50 supplement)

Starter

Cured and chargrilled broccoli, soya gel, cured egg yolk (v, gf)
Ham and chicken terrine, apricot, piccalilli (gf*)
Roasted plum tomato and red pepper velouté (ve, gf)
Seared sea bass, truffle cauliflower, celeriac, candied almonds (gf)
(£2.50 supplement)

Main

Roasted salmon, clam chowder, black kale, sea vegetables
Corn-fed chicken, carrot, fennel, truffle potato (gf)
Confit red onion and feta pithivier, minted greens, burnt shallot, walnut granola (v)
Pork fillet, potato terrine, grilled asparagus, maple (gf)
(£5.00 supplement)

Sides

Minted seasonal greens, shallot (ve, gf) **£4.00**
Triple-cooked chips (ve, gf) **£4.00**
Heritage carrots, honey, caraway (v, gf) **£4.00**
Creamed potato, crisps (ve*, gf) **£4.00**
Parmesan and truffle chips (v, gf) **£4.50**

Pudding

Jasmine and citrus jelly, mint, olive oil (gf)
Pistachio Paris-Brest, compressed apple (v)
Fruit cocktail pavlova, mango sorbet (v, gf)
Selection of three British cheeses, fig chutney, artisan biscuits (v, gf*)

Two courses £24.50

Three courses £30.00