

EVENING MENU



THE LONDON CARRIAGE WORKS

SOMMELIER'S SELECTION APERITIFS

WHITE PORT AND TONIC Martins de Sá white port, Franklin & Sons tonic	5.95
GIN AND TONIC Alchemist Gin, Franklin & Sons tonic	6.95
APEROL SPRITZ Aperol, Prosecco, soda	8.50
ST-GERMAIN SPRITZ St-Germain elderflower liqueur, Prosecco, soda	8.50
THE BELLINI Lallier Champagne, peach juice	12.50
CLASSIC CHAMPAGNE COCKTAIL Lallier Champagne, brown sugar, Martell VS, bitters	12.50

CHEF'S DAILY AMUSE BOUCHE

Please ask your waiter for today's choice



3.00

STARTERS

SPRING PEA VELOUTÉ sheeps yoghurt, mint, puffed rice (ve*, gf)	6.50
HERITAGE BEETROOT potato terrine, truffle, onion velouté (ve, gf)	8.00
TORCHED MACKEREL TARTARE horseradish ice cream, bonito, pickled courgette (gf)	9.00
TLCW HAM, EGG, CHIPS compressed ham, ham scratching, straw potato, ketchup, scotch egg	9.00
VEAL SWEETBREAD RAVIOLO celeriac, pear, confit egg yolk	10.50
SEARED SCALLOP chicken wing, carrot, orange, hazelnut (gf)	12.50

SHARING PLATTERS

Served with flatbreads (gf available)

GARDEN hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve)	20.00
SEA oak-smoked salmon, potted local shrimp, salt-cured cod goujons, pickled herring, sundried tomato emulsion, sauce gribiche	24.00
LAND Milano salami, prosciutto, bresaola, cured and smoked duck, marinated kalamata olives, aged balsamic, taleggio	24.00

MAINS

CARAMELISED CAULIFLOWER pickled walnut, kohlrabi, golden raisins, pumpernickel (ve, gf*) <i>Sommelier's recommendation: Pieropan, Soave Classico, Veneto, Italy, 2017 (375ml half bottle) 22.00</i>	17.50
PARMESAN GNOCCHI heritage beetroot, carrots, shallots, burnt butter, sage (v) <i>Sommelier's recommendation: Villa la Pagliaia, Chianti Classico, Tuscany, Italy, 2016 (375ml half bottle) 19.00</i>	17.50
POACHED AND ROASTED CHICKEN BREAST confit leg, bacon jam, baby gem, corn crisps (gf*) <i>Sommelier's recommendation: Pouilly Fuissé, 'Clos du Bourg', Roger Luquet, Burgundy, France, 2015 (375ml half bottle) 30.00</i>	20.00
SALT MARSH LAMB RUMP spring vegetables, ricotta croquette, salsa verde <i>Sommelier's recommendation: Rioja Vega, Crianza, Rioja, Spain, 2015 (375ml half bottle) 17.00</i>	24.00
PAN ROASTED STONE BASS oxtail cannelloni, chard, port jus <i>Sommelier's recommendation: Muscadet de Sévre et Maine, Auguste Bonhomme, France, 2016 (375ml half bottle) 16.00</i>	24.00
BUTTER POACHED HALIBUT parmesan gnocchi, bisque, coastal vegetables <i>Sommelier's recommendation: Meursault, Domaine Michelot, Burgundy, France, 2011 (375ml half bottle) 45.00</i>	26.00
DRY-AGED CUMBRIAN BEEF FILLET beef shin pasty, spinach, shallot, red wine jus <i>Sommelier's recommendation: Crozes-Hermitage Classique, Cave de Tain, Rhône, France, 2015 (375ml half bottle) 23.00</i>	30.00
Peppercorn and brandy sauce (v, gf)	3.00
Sauce béarnaise (v, gf)	3.00
CHATEAUBRIAND FOR TWO cherry vine tomatoes, tenderstem broccoli, hand cut chips, sauce béarnaise (gf*) <i>Sommelier's recommendation: Pomerol, Chateau Bonalque, Bordeaux, France, 2010 (375ml half bottle) 55.00</i>	80.00



SIDES

Compressed pear, Blackstick's Blue, watercress salad (v, gf)	4.00
Heritage carrots, wild honey, toasted caraway (v, gf)	4.00
New potatoes, smoked sea salt, mint (v, gf)	4.00
Triple cooked chips (ve, gf*)	4.00
Seasonal greens, mint, roast garlic, pine nuts (ve, gf)	4.00
Creamed potato, black truffle, parmesan (v*, gf)	4.00
Caramelised cauliflower, pine nuts (ve, gf)	4.50
Truffle and parmesan triple cooked chips (gf*)	4.50

PUDDINGS

FRUIT SORBETS AND ICE CREAMS

hedgerow berries (v, ve*, gf*)

7.50

GOATS CHEESE AND WALNUT PARFAIT

granny smith, blackberry (v, gf)

7.50

COOKIES AND CREAM

chocolate ice cream, vanilla mousse (v)

8.00

COCONUT AND MANGO MOUSSE

pineapple sorbet, fruit salad (gf)

8.00

ICED RHUBARB

hay ice cream, pickled rhubarb, custard tuille (v)

8.50

TLCW'S CHOCOLATE ORANGE

mousse, chocolate soil, orange sorbet (v, gf)

8.50



CHEESES

A SELECTION OF CHEESES, CELERY, FIG CHUTNEY,
ARTISAN CRACKERS, GRAPES

Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00

MRS KIRKHAM'S LANCASHIRE WITH GARLIC AND PARSLEY

This award-winning raw cows milk cheese is made by hand, using milk from the Kirkham family's herd of Holstein Friesians in Goosnargh Village overlooking the Beacon Fell.

SPARKENHOE RED LEICESTER

Made by David and Jo Clarke at Sparkenhoe Farm - a revival of a county classic. Matured for six months, it has a nutty and sweet taste. The deep orange colour is from a natural plant dye, annatto.

BLACKSTICK'S BLUE

The Butler Family are fourth generation cheesemakers. This smooth and creamy blue is from their pedigree herd of Wilson Fields Farm in Lancashire.

SNOWDONIA MATURE CHEDDAR

The Snowdonia Cheese Company was originally established to provide employment in the Denbigh area of North Wales. The company produces a range of very popular Cheddars using pasteurised milk and vegetarian rennet. Our choice, the Black Bomber, is a multi-award-winner.

GARSTANG WHITE

Produced by the Dewlay family in Lancashire - third generation cheesemakers. A deliciously creamy, soft mould-ripened cheese made with local Jersey milk using a brie-style recipe.

KIDDERTON ASH GOATS

Handmade from local pasteurised goats milk at the Butler's Ravens Oak Dairy in Nantwich. Prior to maturing, the log-shaped cheese is sprinkled with charcoal ash - a perfect contrast to the soft delicate creamy texture within.

GUBBEEN FARMHOUSE

Made by Tom and Giana Ferguson at Gubbeen Farm on the West Cork coast - a semi-soft, washed-rind cheese.



The London Carriage Works brigade is dedicated to sourcing the very best fresh, seasonal and local ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheesemakers are all an inspiration to our chefs and restaurant team.

We hope you enjoy your dinner and we welcome your feedback.
Executive Head Chef - Mike Kenyon
Head Pastry Chef - Dave Butterworth



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 indicates that the dish is vegetarian.

gf indicates that the dish is gluten free.

ve indicates that the dish is vegan.

**indicates that the dish 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 instead you choose to leave a tip, please note that it is shared proportionally amongst The London Carriage Works staff. If the service was not up to scratch, don't leave a tip but let us know how we could do better.



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