

THE LONDON CARRIAGE WORKS

CELEBRATING 20 YEARS

A LA CARTE MENU

APERITIF

HOPE TWENTY

Chapel Down Pinot Noir Gin, lemon juice, vanilla syrup, cherry purée, prosecco
(a special cocktail in celebration of our 20th birthday!)

13.00

AMUSE BOUCHE

Vegan parmesan sablé, truffle, vegan feta, cep (ve)

5.00

Duck liver, brioche, Muscat, nasturtium

6.00

STARTERS

VELOUTE

Caramelised cauliflower and truffle velouté, slow-cooked duck egg, walnut granola (ve*, gf)
Coquille de Fleur, Cinsault Rosé, Languedoc, France (ve) 7.25 (175ml), 29.00 (750ml)

12.00

ASPARAGUS

Broadbean, asparagus, pea, radish, samphire, cauliflower (ve, gf)
Adobe, Sauvignon Blanc, Casablanca Valley, Chile (ve, org) 7.25 (175ml), 29.00 (750ml)

12.00

BRILL

Chip shop curry, green apple, clams, malt vinegar
Avondale, Jonty's Ducks Pekin White, Western Cape, South Africa (ve, org) 12.00 (175ml) | 50.00 (750ml)

14.00

PORK

Pork tenderloin, rhubarb, orange, citrus (gf)
Les Argelières, Pinot Noir, Languedoc-Roussillon, France (ve) 8.25 (175ml) | 33.00 (750ml)

14.00

RABBIT

Rabbit and pistachio ballantine, peas, shallot, broadbeans, ricotta (gf)
Côtes du Rhône Villages, Boutinot, France (ve) 8.25 (175ml), 33.00 (750ml)

15.00

STONE BASS

Stone bass tartare, chilli, avocado, urfa, lime sorbet (gf)
Sepp Moser, Grüner Veltliner, Kremstal, Austria (ve, org) 9.25 (175ml) | 37.00 (750ml)

15.00

MAINS

BEETROOT

Beetroot, rhubarb, rocket pesto, sunflower seeds (ve, gf)
Amori, Pinot Grigio, Veneto, Italy (ve) 7.00 (175ml) 28.00 (750ml)

17.00

GNOCCHI

Morels, asparagus, peas, allium consommé (ve)
Montipagano, Montepulciano, Umani Ronchi, Tuscany, Italy (ve, org) 8.75 (175ml), 35.00 (750ml)

19.00

GUINEA FOWL

Roasted breast, leg boudin, barley, pancetta, sage (gf*)
Meursault, Vallet Frères, Burgundy, France (ve) 22.50 (175ml), 90.00 (750ml)

24.00

DUCK

Duck breast, seaweed sabayon, fondant, dashi, shiitake bacon (gf)
Gevrey-Chambertin, Vallet Frères, Burgundy, France (ve) 22.50 (175ml), 90.00 (750ml)

26.00

LAMB

Lamb rack, mint, watercress, chard, pickled raspberry, rum (gf)
Rioja Vega, Crianza, Rioja, Spain (ve) 9.25 (175ml), 37.00 (750ml)

28.00

HALIBUT

Halibut, sumac, sorrel velouté, salted pak choi (gf)
Sancerre, Domaine Michel Girard, Loire, France (ve) 15.50 (175ml), 55.00 (750ml)

30.00

BEEF

Fillet, girolles, parsley, bone marrow, beef shin, potato pavé (gf)
Avondale, Jonty's Ducks Pekin Red, Western Cape, South Africa (ve,org) 12.00 (175ml), 50.00 (750ml)

35.00



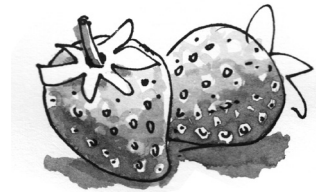
SIDES

Creamed potatoes, summer truffle (v, gf)	6.50
Triple-cooked chips, beef fat, smoked salt (v, ve*, gf)	6.50
Parmesan and truffle chips (v, ve*, gf)	6.50
Brassicas, hazelnut butter, capers (v, ve*, gf)	6.50
Spring greens, mint, pinenuts (ve, gf)	6.50
Bitter leaves, green apple, walnuts, pickled celery (ve, gf)	6.50

PUDDINGS

STRAWBERRY

Buttermilk pannacotta, mint, elderflower, balsamic (ve*, gf)
Nyetimber, Classic Cuvée, England (ve) 14.00 (125ml)



9.00

CHOCOLATE

Chocolate pavlova, malt, rice vinegar (v)
PX 'Antique' Dessert Sherry, Fernando de Castilla, Jerez, Spain (ve) 7.50 (50ml)

9.00

PEACH

White chocolate, raspberry, almond ice cream (v, gf)
Tokaji Aszu, '5 Puttonyos', Crown Estates, Hungary (v) 8.00 (50ml)

10.00

LEMON VERBENA

Goats cheese, lemon verbena posset, walnut, crème fraiche (v, gf)
Domaine de Grange Neuve, Monbazillac, France (ve) 6.00 (50ml)

10.00

RHUBARB

Doughnut, orange, brown butter ice cream (v)
Vendange Tardives, Gewurztraminer, Cave de Turckheim, France (ve) 7.00 (50ml)

10.00

CHEESES

Selection of British cheeses, celery, chutney, grapes, crackers (gf*)
 Ask for our full list of cheeses.

Three cheeses
 Five cheeses
 Seven cheeses

12.00
 17.00
 22.00

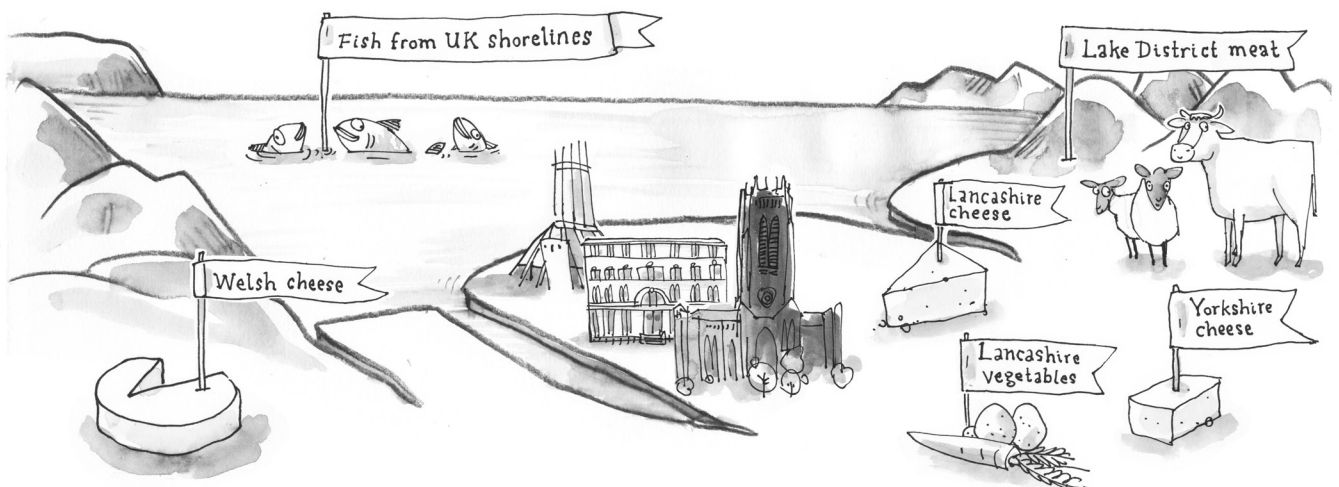
Port Old Fashioned | Buffalo Trace, Tawny Port, Angustora bitters, sugar, orange and cherry

11.00

Executive Head Chef - Mike Kenyon

Head Chef - Caleb McCarthy

Head Pastry Chef - Kerrie Kewley



v - vegetarian. gf - gluten free. ve - vegan.

* indicates that the dish can be adapted to be vegan or gluten free - please speak to your waiter.

We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or allergies.

Tips: we add a 10% discretionary charge to your bill. This is shared proportionally amongst The London Carriage Works staff.