

# THE LONDON CARRIAGE WORKS

## A LA CARTE MENU

### APERITIF

Perrier-Jouët *Grand Brut* (ve) 20.00

### AMUSE-BOUCHE

DUCK 7.00  
Eggy bread, duck ham, walnut ketchup (n\*)

SWEETCORN 7.00  
Barbecue sweetcorn, truffle croquette (gf, ve)

### STARTERS

CELERIAC 12.00  
Tartare, pickled strawberry, sorbet, vanilla (gf, ve)  
*Heaphy, Riesling, Nelson, New Zealand* (ve) 8.25 (125ml)

SQUASH 12.00  
Fondant, yoghurt, carrot, kale, cumin, dill (gf, ve)  
*Les Argelières, Chardonnay, Languedoc, France* (ve) 8.00 (125ml)

MACKEREL 13.00  
Potato, horseradish, bonito, courgette (gf)  
*Adobe, Sauvignon Blanc, Casablanca Valley, Chile* (ve,org) 7.00 (125ml)

SALMON 13.00  
Chicory, radicchio, buttermilk, pickled squash, lemon (gf)  
*Gavi di Gavi, Terre Antiche, Piemonte, Italy* 8.25 (125ml)

RABBIT 14.00  
Pancetta, stout, savoy, creamed potato (gf\*)  
*Côtes-du-Rhône Villages, Boutinot, Rhône, France* (ve) 7.50 (125ml)

QUAIL 14.00  
Breast, leg, carrot, date, hazelnut, bee pollen (n\*)  
*Les Argelières, Pinot Noir, Languedoc, France* (ve) 8.00 (125ml)

### MAINS

ASPARAGUS 20.00  
Artichoke, broccoli, Jersey royals, watercress, vegan crème fraîche (gf, ve)  
*Sancerre, Domaine Michel Girard, Loire, France* (ve) 15.50 (175ml)

MUSHROOM 24.00  
King oyster, enoki, cauliflower, kale, curry, beer (gf, ve)  
*Gevrey-Chambertin, Vallet Frères, Burgundy, France* (ve) 25.00 (175ml)

STONE BASS 30.00  
Cuttlefish, preserved lemon, pine nuts, bitter greens, chicken jus (gf)  
*Chablis, Domaine Testut, Burgundy, France* 17.50 (175ml)

HALIBUT 34.00  
Cauliflower, miso, mussels, lovage, coastal greens (gf)  
*Villa Sandi, Pinot Grigio, Veneto, Italy* (ve) 8.25 (175ml)

PORK 32.00  
Loin, belly, hispi, raisin, green apple, crackling (gf)  
*Pommard, Domaine Voillot, Burgundy, France* 21.00 (175ml)

LAMB 35.00  
Cucumber, peas, mint, gnocchi, parmesan  
*Rioja Vega, Crianza, Rioja, Spain* (ve) 11.25 (175ml)

SIRLOIN FOR TWO 90.00  
20oz dry-aged Cumbrian sirloin, truffle and parmesan chips, shallot jam, vine tomatoes, wild mushrooms, lemon thyme, bone marrow jus, brandy and peppercorn sauce (gf)  
*Big Beltie, Cabernet Sauvignon, Languedoc, France* (ve) 10.00 (175ml), 40.00 (750ml bottle)



**SIDES**

Hispi cabbage, ham fat, almonds (gf, n*, ve*)	6.00
Triple-cooked chips (gf*, ve)	6.00
Truffle creamed potato, crispy shallots (gf*, v)	6.00
Spring greens, shallots, mint (gf, ve)	6.00
Carrots, maple, caraway (gf, ve)	6.00
Grilled broccoli, orange, anise (gf, ve)	6.00

**PUDDINGS**

<b>CHOCOLATE</b> Blood orange, cocoa nib, walnut, crème fraîche (gf, n*, v) <i>Ginestet, Sauternes Classique, Bordeaux, France 6.00 (50ml)</i>	10.00
<b>HIBISCUS</b> Panna cotta, confit rhubarb, bay leaf sorbet, macadamia (gf, n*, ve) <i>Villa Sandi, Prosecco Rosé, Veneto, Italy (ve) 10.00 (125ml)</i>	10.00
<b>SAFFRON</b> Bread and butter pudding, apricot, clotted cream, caramel (v) <i>Tokaji Aszú, '5 Puttonyos', Crown Estates, Hungary 12.50 (50ml)</i>	10.00
<b>GRAPEFRUIT</b> Financier, brûlée, almonds, amaretto, vanilla (n, v) <i>Nyetimber Classic Cuvée, Sussex, England (ve) 15.00 (125ml)</i>	11.00
<b>SESAME</b> Caramel, espresso, tahini, apple, vanilla (v) <i>Rum and Raisin: Havana 7yr old, PX sherry, Baileys, chocolate bitters, cream 13.00</i>	12.00



**CHEESES**

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

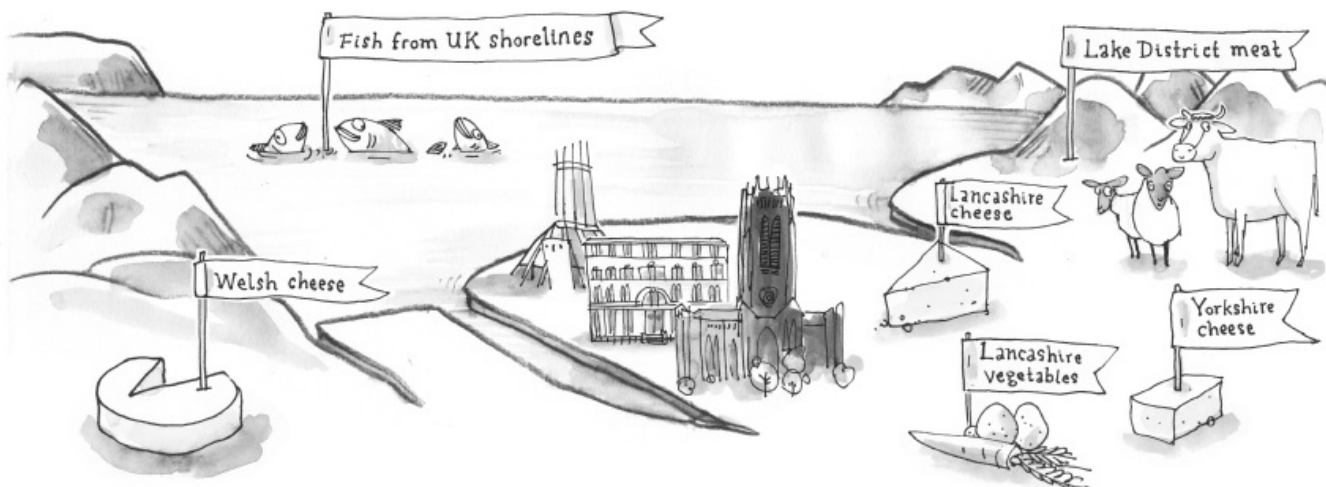
Three cheeses	14.00
Five cheeses	19.00
Seven cheeses	24.00

*Krohn Vintage port, Portugal, 2016 (ve) 12.00 (50ml)*

**Executive Head Chef - Mike Kenyon**

**Head Chef - Caleb McCarthy**

**Head Pastry Chef - Emily Milne**



gf - gluten free. n - contains nuts. ve - vegan. v - vegetarian.  
\* indicates that the dish can be adapted to be gluten free, nut free, vegan or vegetarian - please speak to your waiter.

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