

THE LONDON CARRIAGE WORKS

SUMMER À LA CARTE MENU

APERITIF

Henners Brut NV **15.00**

PRE-DINNER NIBBLES

OX CHEEK

Glazed ox cheek, mushroom ketchup, pickled walnut (gf, n*) **7.00**

JALEPEÑO

Jalapeño, Snowdonia cheddar, beer, chilli jam (gf, v, ve*) **7.00**

STARTERS

ARTICHOKE

Globe artichoke, smoked potato, black garlic, walnut (gf, n*, ve)
Chenin Blanc, Circumstance, Stellenbosch, South Africa 7.70 (125ml) **11.00**

TOMATO

Heritage tomatoes, stracciatella, white balsamic, basil, parmesan espuma (gf, v)
Sauvignon Blanc, Babich family reserve, New Zealand 7.50 (125ml) **11.00**

TROUT

Seared chalk stream trout, gnocchi, lobster, roasted gem (gf*)
Chardonnay, Les Argelières, Languedoc-Roussillon, France 6.50 (125ml) **14.00**

COD

Seared cod, satay, mussels, broccoli, lemongrass (gf, n)
Cortese, Gavi, La Battistina, Piedmont, Italy 7.30 (125ml) **14.00**

PORK

Braised pork cheek, smoked ham hock, celeriac, apple, mustard (gf)
Cotes du Rhone Villages, 'Les Coteaux', Boutinot, France 6.50 (125ml) **14.00**

BEEF

Cumbrian dry-aged beef tartare, confit egg yolk, shallots, gherkin, beef fat soldiers (gf*)
Zinfandel, Cline Cellars, Lodi AVA, California, USA 8.70 (125ml) **15.00**

MAINS

SWEETCORN

Charred sweetcorn, hash browns, chilli, cauliflower mushrooms, coconut (gf, ve)
Sémillon, Keith Tulloch, Hunter Valley, New South Wales, Australia 13.00 (175ml) **22.00**

AUBERGINE

Aubergine schnitzel, charred broccoli, smoked almonds, Romesco sauce (gf, n, ve)
Gamay, Vin de France, Duboeuf, Rhone, France 9.00 (175ml) **24.00**

MONKFISH

Seared monkfish loin, whipped cheek brandade, wild mushrooms, peppercorn sauce (gf)
Verdejo, El Coto, Rioja, Spain 10.25 (175ml) **34.00**

BRILL

Butter-poached brill, pistachio and parmesan crumb, pea purée, warm tartar (gf, n)
Cortese, Gavi, La Battistina, Piedmont, Italy 11.00 (175ml) **34.00**

DUCK

Roasted dry-aged duck breast, pomme fondant, beetroot, smoked yoghurt, blackberries (gf)
Pinot Noir, Les Argelières, Languedoc-Roussillon, France 10.00 (175ml) **32.00**

LAMB

Roasted lamb rump, shank moussaka, whipped feta, spinach, tomato, olive
Merlot/Mavroudi, NOTOS, Kanakaris, Peloponnese, Greece (v) 8.75 (175ml) **36.00**

BEEF

Cumbrian seared beef fillet, boulangère potato, crispy cheek, beef fat carrot, béarnaise (gf)
Malbec, Lunta, Mendoza, Argentina 12.00 (175ml) **40.00**

SIDES

Creamed potato, summer truffle (gf)	7.00
Summer greens, mint, confit lemon (gf, ve)	7.00
Triple cooked chips, rosemary, black garlic (gf*, ve*)	7.00
Grilled broccoli, orange, maple (ve*, gf)	7.00
Sweetheart cabbage, buttermilk, parmesan (gf*, v, ve*)	7.00
Tripled cooked chips, parmesan, truffle (gf*)	7.00

PUDDINGS

PAVLOVA	12.00
White chocolate, lemon verbena, meringue, raspberry, apple (gf, v) <i>Henners Brut NV 15.00 (125ml)</i>	
CHURRO	12.00
Cinnamon churro, pistachio ice cream, smoked salt and coffee caramel, almond (n, v) <i>Domaine de Grange Neuve, Monbazillac, France 7.00 (50ml)</i>	
HONEY	12.00
Honey and buttermilk whipped panna cotta, elderflower ice cream, chamomile granita, oat crumb, milk crisp (gf) <i>Ginestet, Sauternes Classique, Bordeaux, France 6.00 (50ml)</i>	
PASSION FRUIT	12.00
Passion fruit, chocolate, coconut liquor ice cream, mango sorbet, coconut pearls (ve) <i>Donnafugata, Ben Rye, Passito di Pantelleria, Sicily 12.50 (50ml)</i>	
BLACKBERRY	12.00
Blackberry and yoghurt jelly, white chocolate, dark fruit sorbet, smoked blackberry, mint (gf) <i>Tokaji Aszú, '5 Puttonyos', Crown Estates, Hungary 12.50 (50ml)</i>	

CHEESES

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

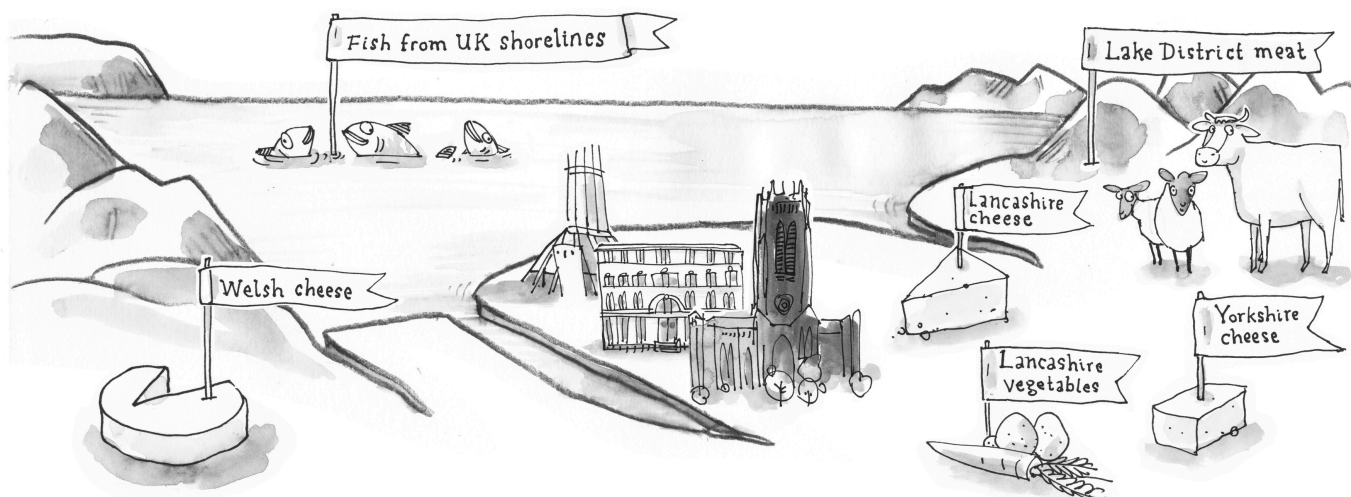
Three	15.00
Five	20.00
Seven	25.00
<i>10-Year-old tawny port, Sanderman, Douro, Portugal 7.00 (50ml)</i>	

COFFEE AND FUDGE

7.00

Executive Head Chef - Mike Kenyon

Head Pastry Chef - Kerrie Kewley



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.

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst the team.