

# THE LONDON CARRIAGE WORKS

## CELEBRATING 20 YEARS

### A LA CARTE MENU

#### APERITIF

##### HOPE TWENTY

Brockmans Gin, Morello Cherry, vanilla, lemon, Gadget Champagne  
*(a special cocktail in celebration of our 20th birthday!)*

13.00

#### AMUSE BOUCHE

Vegan feta bonbon, summer squash, sesame (ve)

6.00

Steamed bun, chicken thigh, blackberry jus

7.00

#### STARTERS

##### VELOUTE

Artichoke velouté, plum, chilli (ve, gf)

*Adobe, Sauvignon Blanc, Casablanca Valley, Chile (ve, org) 6.25 (125ml), 30.00 (750ml)*

8.00

##### TOMATO

Heritage tomato, sorrel, strawberry, shrub, mezcal (ve, gf)

*Coquille de Fleur, Cinsault Rosé, Languedoc, France (ve) 6.25 (125ml), 30.00 (750ml)*

12.00

##### COD

Cod, courgette, tomato, black olive, basil (gf)

*Pocas, Branco, Duoro, Portugal (v) 7.50 (125ml), 37.00 (750ml)*

14.00

##### TROUT

Trout, roe taramasalata, potato salad, chervil (gf)

*Felton Road, Bannockburn, Chardonnay, Otago New Zealand (ve) 15.00 (125ml), 80.00 (750ml)*

14.00

##### HOGGET

Slow-cooked aged lamb, barley, pickled turnip, young leek, mint

*Cotes du Rhone Villages, Boutinot, Rhone, France (ve) 6.75 (125ml), 33.00 (750ml)*

14.00

##### PIGEON

Pigeon, courgette and aubergine press, onion, vadouvan spiced jus (gf)

*The Last Stand Shiraz, Victoria, Australia (ve) 5.75 (125ml), 28.00 (750ml)*

15.00

#### MAINS

##### SQUASH

Summer squash, smoked soya yoghurt, fregola, basil (ve)

*Les Argelières, Pinot Noir, Languedoc, France (ve) 9.25 (175ml), 37.00 (750ml)*

17.00

##### MUSHROOM

King oyster mushroom, bhuna onions, cauliflower, raisin (ve)

*Sancerre, Domaine Michel Girard, Loire, France (ve) 13.75 (175ml), 55.00 (750ml)*

19.00

##### CHICKEN

Corn-fed chicken, pepper purée, smoked pommes anna, grilled spring greens, almond (gf)

*Schloss Vollrads, Riesling Kabinett Trocken, Rheingau, Germany (ve) 12.00 (175ml), 48.00 (750ml)*

25.00

##### LAMB

Lamb rump, braised neck, alliums, ewes curd (gf)

*Rioja Vega, Crianza, Rioja, Spain (ve) 9.75 (175ml), 39.00 (750ml)*

28.00

##### MONKFISH

Monkfish, whipped potato, sherry, pork sauce (gf)

*Puligny-Montrachet, Machard de Gramont, Burgundy, France 29.00 (175ml), 120.00 (750ml)*

28.00

##### HALIBUT

Halibut, salt cod cake, barbecue gem, brown shrimp, mussels

*Chablis, Domaine Testut, Burgundy, France 15.00 (175ml), 60.00 (750ml)*

30.00

##### BEEF

Beef fillet, cheek, smoked emulsion royale, hen of the woods, truffle (gf)

*Big Beltie, Cabernet Sauvignon, Languedoc, France (ve) 9.00 (175ml), 36.00 (750ml)*

35.00



## SIDES

Creamed potatoes, summer truffle (v, gf)	7.00
Triple-cooked chips, beef, smoked salt (gf)	7.00
Parmesan and truffle chips (ve*, gf)	7.00
Summer greens, shallot, pine nuts (ve, gf)	7.00
Heritage carrots, wild honey, juniper (v, ve*, gf)	7.00
Barbecue tenderstem broccoli, orange, hazelnut (ve, gf)	7.00
Bitter leaves, green apple, walnut, pickled celery (ve, gf)	7.00

## PUDDINGS

<b>WATERMELON</b>	9.00
Dacquoise, watermelon, strawberry, pickled grape, pistachio, cream cheese (gf) <i>Domaine de la Vieille Tour, Côtes de Provence, France (v) 8.50 (125ml)</i>	
<b>PINEAPPLE</b>	9.00
Charred sous vide pineapple, coconut, puff pastry, cinnamon (ve, gf*) <i>Ginestet, Sauternes Classique, Bordeaux, France 4.50 (50ml)</i>	
<b>LEMON</b>	10.00
Lemon verbena curd, cucumber, sweet pastry, meringue (v) <i>Nyetimber, Demi-Sec, Sussex, England (ve) 15.00 (125ml)</i>	
<b>WHITE CHOCOLATE</b>	10.00
panna cotta, raspberry, basil, yoghurt (gf) <i>Villa Sandi, Prosecco Spumante, Italy 8.00 (125ml)</i>	
<b>MINT</b>	10.00
Mint parfait, dark chocolate, smoked blackberry, buttermilk, apple (v, gf) <i>Pocas White Port and Tonic 6.50</i>	

## CHEESES

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

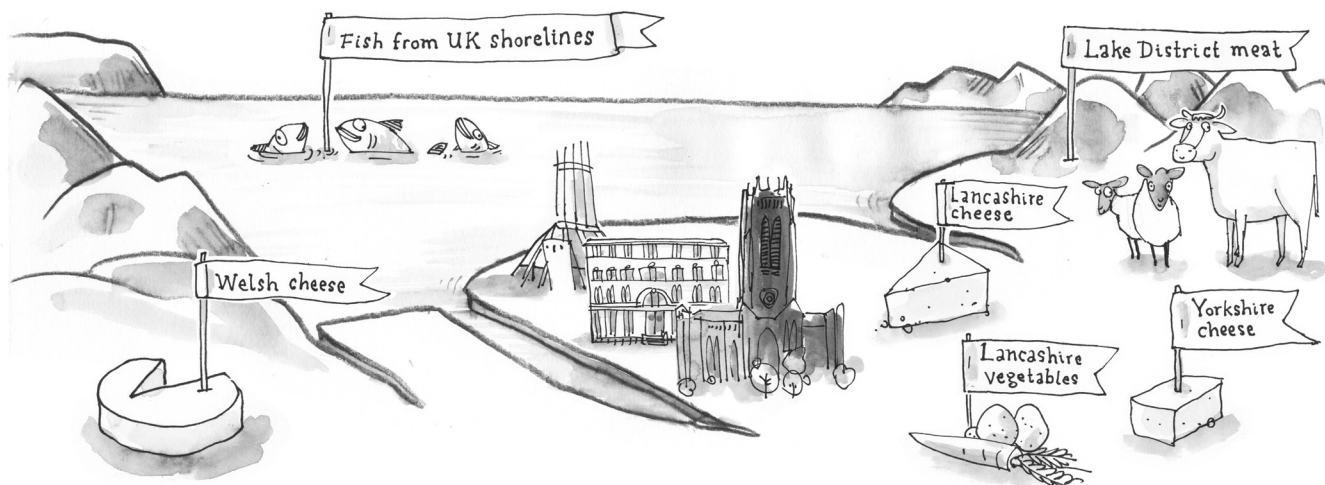
Three cheeses	14.00
Five cheeses	19.00
Seven cheeses	24.00

*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.*