

THE LONDON CARRIAGE WORKS



St Valentine's day Early evening menu

Canapés and Champagne

Amuse bouche

Plum tomato velouté, basil, whipped ricotta, olive crumb (v, ve*, gf)

Starter

Butternut squash, parmesan custard, pickled mushrooms, shallot, coriander (v, ve*, gf)

Seared scallops, cured belly pork, celeriac, green apple, vanilla (gf)

Szechuan duck, pressed leg, puffed rice, honey, soy, anise (gf)

Main

Lamb rump, shoulder navarin, confit black kale, mint (gf)

Poached chicken, thigh Kiev, fennel, smoked garlic, pommes anna

Pan-roasted sea bass, crab and lemon verbena risotto, coastal greens (gf)

Wild mushroom raviolo, artichoke velouté, black truffle, grape, sherry vinegar (ve)

Pre-pudding

Rose, raspberry, lemon curd tartelette (gf*)

Pudding

Chocolate delice, caramel, hazelnut, malt ice cream

Selection of British cheeses, fig chutney, candied walnuts artisan biscuits (gf*)

Textures and variations of apple (ve)

To share

“two hearts beat as one”
Strawberry and white chocolate

£50 per person

5pm until 6.30pm

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