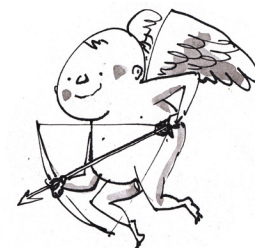


# THE LONDON CARRIAGE WORKS

## St Valentine's day

### 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)

##### To share

A dozen Colchester oysters, capers, pickled cucumber, seaweed (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)

##### To share

20oz Cumbrian beef sirloin, triple-cooked chips, beef fat shallots, wild mushrooms, vine tomatoes, grilled brocolli, sauce béarnaise (gf)

##### 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

**£85 per person**

**6.30pm until 10pm**

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.*