

THE LONDON CARRIAGE WORKS

St. Valentine's Day 2025 Evening Menu



Chefs canapes and aperitif (gf*, ve*)

Amuse bouche

Sweet potato and vadouvan velouté, puffed wild rice (gf*, ve)

Starter

Compressed heritage tomato, torched feta, tomato jelly, figs (gf, ve*)

Cured duck breast, whipped parfait, date, shallot, anise (gf*)

Seared cod, cauliflower, potato bhaji, salted raisins (gf*)

Or to share

Twice baked smoked cheese soufflé, green apple, walnut, pomegranate (n, v)

Main

Pan-roasted lamb rump, shoulder, potato terrine, lamb jus (gf)

Belly pork, braised cheek, whipped potato, cabbage, pancetta (gf)

Seared salmon, leek and clam chowder, celeriac rosti, sea vegetables (gf)

Wild mushroom and truffle gnocchi, pear, broccoli, walnut granola (gf*, n, ve)

Or to share

20oz cumbrian sirloin, fondant potatoes, braised shallots, cherry tomatoes,
wild mushrooms, sauce bearnaise (gf)

Palate cleanser

Mango and lime sorbet, passion fruit, pineapple (gf, ve)

Pudding

Banana parfait, milk, lime, peanut (gf, n, ve*)

Selection of British cheeses, fig and onion chutney, candied walnuts, artisan biscuits (gf*, n*, v)

Raspberry savarin, lemon verbena, white chocolate (v)

Or to share

A platter of miniature desserts from our sweet pastry team (ve*)

Coffee and truffles

**£90 per person
6:30pm until 10pm**

gf- gluten free n-contains nuts v- vegetarian ve- vegan

*- indicates that the dish can be adapted to be suitable for the above dietary requirements. Please speak to your waiter if you have any allergies or dietary requirements.

We add a 10% discretionary charge to your bill. If you choose to leave a tip, (cash or card), it is shared proportionally amongst all TLCW staff. If the service was not up to scratch, don't leave a tip but let us know how we could do better.