

THE LONDON CARRIAGE WORKS

À LA CARTE MENU

Our sommelier, Matt, has carefully paired a flight of three wines to accompany this menu. He has also chosen a premium wine flight - a unique opportunity to taste wines normally only sold by the bottle.

Wine flight £17.00 | Premium wine flight £22.00

Upgrade either wine flight with an arrival glass of Prosecco **£4.00**
or an English Sparkling Nyetimber Classic Cuvée **£10.00**

STARTERS

WATERCRESS AND SPINACH VELOUTÉ **6.00**
smoked yoghurt, roasted almonds (ve*, gf*)

CORN-FED CHICKEN **8.00**
ham knuckle pressing, spiced pear, gingerbread, endive (gf*)

GOATS CURD **8.00**
beetroot, pickled fig, walnut granola, sorrel, aged vinegar (v, gf*)

PAN-ROASTED SEA BASS **9.00**
roasted cauliflower, pak choi, miso, honey, soy (gf)

PAN-ROASTED SCALLOPS **12.00**
celeriac, vanilla, apple, wild honey (gf)



MAINS

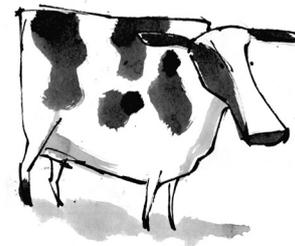
WILD MUSHROOM RISOTTO **12.00**
pickled shimeji, dried enoki, crispy shallots (ve*, gf)

POACHED COD **18.00**
breaded cod, warm tartare, summer greens, straw potatoes (gf*)

PORK FILLET **18.00**
pancetta, chorizo and white bean broth, saffron potatoes (gf)

PAN-SEARED HAKE **22.00**
summer vegetables, sorrel, potato dumplings, lemon

PAN-ROASTED RUMP OF LAMB **24.00**
black olive, cherry tomato, broccoli, black garlic (gf)



DRY-AGED CUMBRIAN RIBEYE STEAK **30.00**
triple cooked chips, tomato, wild mushrooms, shallots, sauce bordelaise (gf*)

CHATEAUBRIAND FOR TWO **80.00**
tenderstem broccoli, vine tomatoes, wild mushrooms, triple cooked chips,
sauce bearnaise (gf)

SHARING PLATTERS

MEAT

treacle-roasted beef, ham hock, pork pie, sausage rolls, black pudding,
pickled onions, chutney **24.00**

VEGETARIAN

hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory,
crispy kale, candied walnuts (ve) **20.00**

SIDES

Garden salad (ve, gf) **3.00**

Peppercorn sauce **3.00**

Baby carrots, caraway, honey (v, gf) **3.50**

New potatoes, smoked garlic, sage (v, gf) **3.50**

Triple-cooked chips (ve, gf*) **4.00**

Summer greens, shallot, mint, pine nuts (ve, gf) **4.00**

Parmesan and truffle chips (gf*) **4.50**

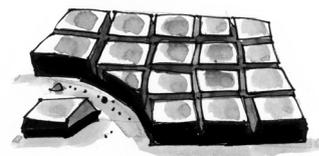
PUDDINGS

VANILLA PANNACOTTA **6.00**

pickled strawberries, pistachio, meringue (v, gf)

DARK CHOCOLATE TORTE **6.50**

black cherry, peppermint, mascarpone (v)



GOATS CHEESE AND WALNUT PARFAIT **7.00**

soused blueberries, green apple, honeycomb, sorrel (v, gf)

*TLCW'S CHOCOLATE ORANGE **8.50**

mousse, chocolate soil, orange sorbet (v, gf)

A SELECTION OF BRITISH CHEESES

THREE CHEESES **10.00**

FIVE CHEESES **15.00**

fig chutney, artisan crackers, grapes and celery (gf*)

The London Carriage Works brigade is dedicated to sourcing the very best fresh, seasonal and local ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheesemakers are all an inspiration to our chefs and restaurant team.

We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or allergies.

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

* 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