

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.

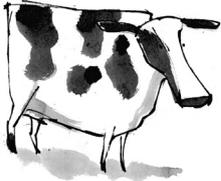
Wine flight £22.00 | Premium wine flight £40.00

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

STARTERS

ARTICHOKE velouté, slow cooked duck egg, teriyaki, pine nuts (v, ve*, gf)		7.00
SQUASH fondant, yogurt, burnt carrot, kale, cumin oil (ve, gf)		8.50
BEETROOT salt-baked beetroot, smoked ewes curd, blackberry, elderflower (v, gf)		8.50
PIGEON breast, leg meat pithivier, leek, celeriac, almonds (gf*)		10.50
VENISON tartare, kohlrabi, smoked bread, shimeji mushroom, soya bean emulsion (gf*)		12.50
SCALLOPS seared scallops, confit chicken wing, salsify, blood orange, pancetta (gf*)		12.50

MAINS

CELERIAC king oyster mushroom, Roscoff onions, pickled walnuts, lemon, thyme (ve, gf) <i>Sommelier's recommendation: Gewurztraminer, Cave de Turckheim Tradition, Alsace, France, 2018 19.00</i>		18.00
WILD MUSHROOM crispy wild mushroom ravioli, red rice, baby vegetables, black tea (ve) <i>Sommelier's recommendation: Villa Montes, Cabernet Sauvignon, Valle Central, Chile, 2017 14.00</i>		18.00
PORK loin, belly, Hispi cabbage, apple, raisins, crackling (gf) <i>Sommelier's recommendation: Bourgogne, Pinot Noir, Pierre Bourée et fils, Burgundy, France, 2017 21.00</i>		23.00
COD sea cod, kale, mussel velouté, malt vinegar, scraps (gf*) <i>Sommelier's recommendation: Gavi di Gavi, La Giustiniana, Piemonte, Italy, 2019 26.00</i>		24.00
DUCK poached and roasted duck breast, leg confit, potato galette, dashi (gf) <i>Sommelier's recommendation: Beaujolais-Villages, Domaine Pardon, Beaujolais, France, 2019 21.00</i>		25.00
BEEF Cumbrian beef fillet, crispy cheek, smoked Hispi, Blackstick's Blue (gf*) <i>Sommelier's recommendation: Crozes-Hermitage, Cave de Tain, Rhone, France, 2018 25.00</i>		30.00
SIRLOIN FOR TWO 20oz sirloin, vine tomatoes, king oyster mushrooms, ham fat kale, smoked walnuts, triple-cooked chips, bone marrow jus, sauce béarnaise (gf*) <i>Sommelier's recommendation: Pomerol, Chateau Bonalque, Bordeaux, France, 2015 50.00</i>		80.00

SHARING PLATTERS

GARDEN hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve)	20.00
SEA oak-smoked salmon, potted local shrimp, salt-cured goujons, pickled herring, sundried tomato emulsion, sauce gribiche	24.00
LAND treacle beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney	24.00

SIDES

Garden salad (ve, gf)	3.00
Peppercorn and brandy sauce (gf)	3.00
Béarnaise sauce (v, gf)	3.00
Bordelaise sauce (gf)	3.00
Cauliflower, wild honey, pine nuts (v, ve*, gf)	3.50
Creamed potato, black truffle (v*, gf)	3.50
Hispi cabbage, ham fat, slated almonds (ve*)	3.50
Heritage carrots, maple, toasted caraway (ve, gf)	3.50
Triple-cooked chips (ve, gf*)	4.00
Seasonal greens, mint, shallots (ve, gf)	4.00

PUDDINGS

ICE CREAMS AND FRUIT SORBETS seasonal berries (v, ve*, gf*)	7.00
LEMON POSSET white chocolate, mint, matcha (v, gf) <i>Sommelier's recommendation: Sepp Moser, Pinot Blanc, Trockenbeereenauslese, Austria, 2015 (50ml) 8.00</i>	8.00
BANANA banana parfait, chocolate, peanut, lime sorbet (v, gf) <i>Sommelier's recommendation: Ginetet, Sauternes Classique, Bordeaux, France, 2018 (50ml) 4.00</i>	8.00
GINGERBREAD gingerbread fondant, Granny Smith sorbet (v) <i>Sommelier's recommendation: Vendange Tardives, Gewurztraminer, Cave de Turckheim, France, 2017 (50ml) 7.00</i>	8.50
CHERRY AND CHOCOLATE TART vanilla ice cream (ve) <i>Sommelier's recommendation: Bourgogne Pinot Noir, Vallet Frères, Burgundy, France, 2019 (125ml) 9.00</i>	8.50
*TLCW'S CHOCOLATE ORANGE blood orange, white chocolate, chocolate crisp (v, gf) <i>Sommelier's recommendation: Tokaji Aszu, 5 Puttonyos, Crown Estates, Hungary, 2009 (50ml) 8.00</i>	9.00

*This pudding is so special, it has its own blog!
www.hopestreethotel.co.uk/blog
WiFi - 40hope40



CHEESES

a selection of cheeses, celery, chutney, artisan crackers (gf*), grapes. Please ask your server for your choice of cheeses.

Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00

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 server.

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.

