

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

SWEETCORN **6.00**
velouté, maple, truffle popcorn (ve, gf)

SQUASH **8.00**
fondant, yoghurt, burnt carrot, kale, cumin oil (ve, gf)



BEETROOT **8.00**
salt-baked beetroot, smoked ewes curd, blackberry, elderflower (v, gf)

QUAIL **10.00**
breast, leg, carrot, date, hazelnut, bee pollen (gf)

VENISON **12.00**
tartare, kohlrabi, smoked bread, shimeji mushroom, soya bean emulsion (gf*)

SCALLOPS **12.00**
caramelised scallops, duck ham, almond, leek, celeriac (gf)

MAINS

CELERIAC **17.50**
king oyster mushroom, Roscoff onions, pickled walnuts, lemon, thyme (ve)
*Sommelier's recommendation: Dandelion Vineyards, Riesling, South Australia, 2016 **24.00***

WILD MUSHROOM **17.50**
crispy wild mushroom ravioli, red rice, spring vegetables, black tea (ve)
*Sommelier's recommendation: Villa Montes, Cabernet Sauvignon, Valle Central, Chile, 2017 **14.00***

PORK **22.00**
loin, belly, Hispi cabbage, apple, raisins, crackling (gf)
*Sommelier's recommendation: Bourgogne, Pinot Noir, Pierre Bouree et fils, Burgundy, France, 2017 **21.00***

LAMB **24.00**
spring lamb, artichoke, peas, broad beans, smoked ricotta, lemon confit
*Sommelier's recommendation: Rioja Vega Crianza, Rioja, Spain **18.00***



HALIBUT **28.00**
miso cauliflower, mussels, lovage, seaweed, samphire (gf)
*Sommelier's recommendation: Pouilly Fume, Domaine Jean Pabiot, Loire, France, 2017 **26.00***

BEEF **30.00**
fillet, black garlic, shallot, yeast, potato dumpling
*Sommelier's recommendation: Crozes Hermitage Classique, Cave de Tain, Rhone, France 2015 **23.00***

CHATEAUBRIAND FOR TWO **80.00**
cherry vine tomatoes, king oyster mushrooms, tenderstem broccoli,
triple cooked chips, sauce bearnaise (gf*)
*Sommelier's recommendation: Pomerol, Chateau Bonalque, Bordeaux, France 2015 **50.00***

SHARING PLATTERS

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

SIDES

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| Garden salad (ve, gf) | 3.00 |
| Creamed potato, black truffle (v*, gf) | 3.50 |
| Cauliflower, wild honey, pine nuts (v, ve*, 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

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| FRUIT SORBETS AND ICE CREAMS | 7.00 |
| seasonal berries (v, ve*, gf*) | |

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| WALNUT CHEESECAKE | 7.50 |
| pickled blackberries, Granny Smith sorbet (v, gf) <i>Sommelier's recommendation: Antique Oloroso, Fernando di Castilla, Spain, nv 6.00</i> | |

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| SET CHOCOLATE CUSTARD | 8.00 |
| caramel, honey, oats, ewes milk ice cream <i>Sommelier's recommendation: Krohn Colheita Port, Portugal, 1983 7.00</i> | |

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| LEMON POSSET | 8.00 |
| white chocolate, mint, matcha (v, gf) <i>Sommelier's recommendation: Sepp Moser, Pinot Blanc, Trockenbeereenauslese, Austria, 2015 8.00</i> | |

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| STRAWBERRY AND CHOCOLATE MOUSSE | 8.00 |
| macerated berries, meringue (ve, gf) <i>Sommelier's recommendation: Nyetimber Rosé sparkling, England, nv 12.50</i> | |

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| *TLCW'S CHOCOLATE ORANGE | 8.50 |
| mousse, chocolate soil, orange sorbet (v, gf) <i>Sommelier's recommendation: Tokaji Aszu, 5 Puttonyos, Crown Estates, Hungary, 2009 8.00</i> | |

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



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

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| 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 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.

