

THE LONDON CARRIAGE WORKS

À LA CARTE MENU

Our sommelier, Matt, has carefully paired wines by the glass and bottle to accompany each dish, creating a wine flight just for you.

AMUSE BOUCHE

Please ask your server for today's dish

4.00

STARTERS

GOATS CHEESE

Kidderton ash, spelt agnolotti, salt-baked onion, pecans (v)

Sommelier's recommendation: Pouilly Fume, Domaine de Bel Air, Loire, France, 2020 (175ml) 11.00

10.00

ASPARAGUS

White asparagus, watercress butterscotch, preserved lemon, broccoli, sorrel (ve, gf)

Sommelier's recommendation: Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand, 2020 (175ml) 8.75

11.00

PORK

Pork cheek, bacon ragout, turnip, Szechuan pepper (gf)

Sommelier's recommendation: Nuits St Georges 1er Cru, Machard De Gramont, Burgundy, France, 2017 (175ml) 21.00

12.00

OCTOPUS

British octopus, TLCW 'XO', heritage tomato sorbet (gf)

Sommelier's recommendation: Nyetimber Classic Cuvée, England, nv (125ml) 11.00

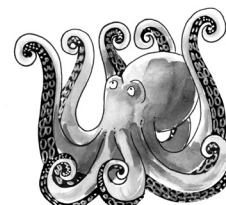
12.00

POUSSIN

Corn-fed poussin, nettle and blackberry set custard, charcoal celeriac, hen-of-the-woods

Bourgogne Pinot Noir, Vallet Freres, Burgundy, France 2020 (175ml) 11.00

14.00



SCALLOPS

hand-dived scallops, shitake, brassicas, white truffle, pecorino (gf)

Sommelier's recommendation: Chablis 1er Cru, 'Cote de Lechet', Domaine Daniel Dampt, Burgundy, France (175ml) 19.00

16.00

MAINS

QUINOA

Parsley quinoa, roasted onion seeds, beetroot, grapes in muscat, hazelnut vinaigrette (ve)

Sommelier's recommendation: Circumstance, Chenin Blanc, Stellenbosch, South Africa, 2020 9.50 (175ml) 37.00 (750ml)

18.00

DUCK

Duck breast, leg vol-au-vent, cabbage, blackberry, salted raisins

Sommelier's recommendation: Santenay Premier Cru, 'Les Gravieres', Vallet Freres, Burgundy, France 2018 17.00 (175ml) 62.00 (750ml)

26.00

STONE BASS

Stone bass, mussels, celeriac, charred broccoli, bouillabaisse (gf)

Sommelier's recommendation: Gavi, La Battistina, Piemonte, Italy 2020 8.50 (175ml) 33.00 (750ml)

28.00

LAMB

Rack of lamb, potato and shoulder terrine, ratatouille, anchovy (gf)

Sommelier's recommendation: Rioja Vega, Crianza, Spain, 2018 9.25 (175ml) 36.00 (750ml)

28.00

HALIBUT

Halibut, miso brown butter, rhubarb tea broth, burnt apple, chicory (gf)

Sommelier's recommendation: Hugel, Riesling Classic, Alsace, France 2019 11.00 (175ml) 45.00 (750ml)

28.00

BEEF

Beef fillet, short rib, king oyster mushrooms, teriyaki (gf)

Sommelier's recommendation: Keith Tulloch, Shiraz- Viognier, Hunter Valley, 2019 10.25 (175ml) 42.00 (750ml)

30.00

SIRLOIN FOR TWO

20oz sirloin, vine tomatoes, king oyster mushrooms, ham fat broccoli, smoked walnuts, triple-cooked chips, bone marrow jus, sauce béarnaise (gf)

Sommelier's recommendation: Chateau Les Hauts Conseillants, Pomerol, Bordeaux, France 2015 21.00 (175ml) 80.00 (750ml)

80.00

SIDES

Peppercorn and brandy sauce (gf)	3.00
Béarnaise sauce (v, gf)	3.00
Garden salad (ve, gf)	4.00
Cauliflower, wild honey, pine nuts (v, ve*, gf)	4.00
Hispi cabbage, ham fat, salted almonds (ve*)	4.00
Triple-cooked chips (ve, gf)	4.00
Truffle and parmesan triple-cooked chips (gf*)	4.50
Creamed potato, black truffle (v, gf)	4.50
Heritage carrots, maple, toasted caraway (ve, gf)	4.50
Seasonal greens, mint, shallots (ve, gf)	4.50

PRE PUDDING

Please ask your server for today's dish	4.00
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PUDDINGS

SORBET

Raspberry shrubs, olive oil, elderflower jelly (ve, gf*)	7.00
<i>Sommelier's recommendation: St Germain Spritz</i> 9.50	

PANNA COTTA

Lemon, poached apple, whipped yoghurt	8.00
<i>Sommelier's recommendation: Donnafugata, Ben Rye, Passito di Pantelleria, Sicily, 2019 (50ml)</i> 12.50	

CARAMEL

salted caramel tart, London fog ice cream (v)	8.00
<i>Sommelier's recommendation: Lallier Grand Cru Grande Reserve Brut, Champagne, France, nv (125ml)</i> 11.00	

BOUNTY

Chocolate, lime, coconut	8.00
<i>Sommelier's recommendation: Tokaji Aszú, '5 Puttonyos', Crown Estates, Hungary, 2009 (50ml)</i> 8.00	

RHUBARB

Rhubarb cheesecake, honey, orange (v)	8.00
<i>Sommelier's recommendation: Nyetimber, Rosé, England, nv (125ml)</i> 13.00	

PEACH MELBA

Peach Melba, almond ice cream (gf*)	9.00
<i>Sommelier's recommendation: Ginestet, Sauternes Classique, Bordeaux, France, 2018 (50ml)</i> 4.00	

CHEESES

a selection of British 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

Sommelier's recommendation: Krohn Colheita, 2003 (50ml) 5.00 or, Krohn Vintage, 2016 (50ml) 8.00



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.