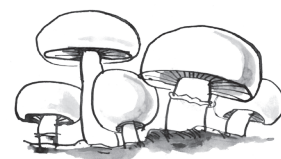


# THE LONDON CARRIAGE WORKS

## A LA CARTE MENU

<b>APERITIF</b>	<b>16.00</b>
Nyetimber, Blanc de Blancs, England (ve)	
<b>PRE-DINNER NIBBLE</b>	
<b>VEGAN</b>	<b>5.00</b>
Pumpkin compression, sweet tea, tabasco (ve, gf)	
<b>MEAT</b>	<b>6.00</b>
16-hour braised short rib, Roscoff, Marmite, sherry (gf)	
<b>STARTERS</b>	
<b>MUSHROOM</b>	<b>12.00</b>
Braised portabello, consommé, marjoram emulsion, floss (ve, gf) <i>Montipagano Montepulciano, Umani Ronchi, Tuscany, Italy (ve, org) 8.75 (175ml)   35.00 (750ml)</i>	
<b>ARTICHOKE</b>	<b>12.00</b>
Jerusalem artichoke, damson, rosemary, kohlrabi (ve, gf) <i>Adobe, Sauvignon Blanc, Casablanca Valley, Chile (ve, org) 7.25 (175ml)   29.00 (750ml)</i>	
<b>SALMON</b>	<b>14.00</b>
Confit salmon, parsnip, rocket, feta, crab apple (gf) <i>Domaine de la Vieille Tour, Côtes de Provence, France (v) 10.50 (175ml)   42.00 (750ml)</i>	
<b>COD</b>	<b>15.00</b>
Cured cod, clam chowder, lardon, sprout, yeast (gf) <i>Avondale, Jonty's Ducks Pekin White, Western Cape, South Africa (ve, org) 12.00 (175ml)   50.00 (750ml)</i>	
<b>PARTRIDGE</b>	<b>15.00</b>
Partridge, haggis, turnip, gooseberry, honey, whiskey (gf) <i>Les Argelières, Pinot Noir, Languedoc-Roussillon, France (ve) 8.25 (175ml)   33.00 (750ml)</i>	
<b>VENISON</b>	<b>16.00</b>
Venison, chanterelles, kale, apple, date (gf) <i>Montes Alpha, Cabernet Sauvignon, Colchagua, Chile (ve) 11.75 (175ml)   47.00 (750ml)</i>	
<b>MAINS</b>	
<b>CAULIFLOWER</b>	<b>18.00</b>
Cauliflower, charcoal, quince, bhaji (ve) <i>Gavi di Gavi, La Contessa, Piemonte, Italy (ve) 8.75 (175ml)   35.00 (750ml)</i>	
<b>CARROT</b>	<b>19.00</b>
Salt-baked carrot, pickled carrot, kale, hazelnut pesto (ve, gf) <i>Sepp Moser, Grüner Veltliner, Kremstal, Austria (ve, org) 9.25 (175ml)   37.00 (750ml)</i>	
<b>PORK</b>	<b>26.00</b>
Belly pork, collar sausage roll, brown sauce, crackling <i>Vallet Frères, Gevrey-Chambertin, Burgundy, France (ve) 23.00 (175ml)   90.00 (750ml)</i>	
<b>MULLET</b>	<b>26.00</b>
Red mullet, chestnut, black garlic, smoked celeriac, clementine (gf) <i>Adobe, Merlot, Casablanca Valley, Chile (ve, org) 7.25 (175ml)   29.00 (750ml)</i>	
<b>LAMB</b>	<b>28.00</b>
Lamb rump, shepherd's pie, minestrone, mint, puffed potato (gf) <i>Rioja Vega, Crianza, Rioja, Spain (ve) 9.25 (175ml)   37.00 (750ml)</i>	
<b>MONKFISH</b>	<b>28.00</b>
Monkfish, salsify, courgette, aubergine, Thai green sauce (gf) <i>Vallet Frères, Meursault, Burgundy, France (ve) 23.00 (175ml)   90.00 (750ml)</i>	
<b>BEEF</b>	<b>35.00</b>
7oz sirloin, bone marrow on toast, oxtail, onion, treacle, pale ale (gf*) <i>Avondale, Jonty's Ducks Pekin Red, Western Cape, South Africa (ve, org) 12.00 (175ml)   50.00 (750ml)</i>	



## SIDES

Beef dripping triple-cooked chips (gf)	6.00
Triple-cooked chips, garlic, rosemary salt (v, ve*, gf)	6.00
Winter greens, preserved lemon, nori (ve, gf)	6.00
Mashed potato, truffle, crispy shallots (v, gf*)	6.00
Roasted roots, sage, honey (v, gf)	6.00
Heritage carrots, treacle, lemon thyme (ve, gf)	6.00
Bitter leaves, pressed pear, pickled walnut, Blackstick's blue cheese (ve*, gf)	6.00

## PUDDINGS

<b>CHEESECAKE</b>	9.00
Brie, hazelnut, pumpkin seed granola cracker, spiced fig (v) <i>Domaine de Grange Neuve, Monbazillac, France 6.00 (50ml)</i>	
<b>BANANA</b>	9.00
Brioche, truffle, pickled pear, lime, toffee (v) <i>Tokaji Aszu, '5 Puttonyos', Crown Estates, Hungary 8.00 (50ml)</i>	
<b>ELDERBERRY</b>	9.50
Elderberry delight, confit orange, dark chocolate, mint (ve, gf) <i>Chocolate Orange Espresso Martini 11.00</i>	
<b>CHOCOLATE</b>	9.50
White chocolate, milk, honey, oat, cherry (v) <i>Milk and Honey 11.00</i>	
<b>APPLE</b>	10.00
Apple and cinnamon doughnut, sesame caramel, brown butter ice cream (v, gf*) <i>Vendange Tardives, Gewurztraminer, Cave de Turckheim, France 7.00 (50ml)</i>	



## CHEESES

Selection of British cheeses, celery, chutney, grapes, crackers (gf\*)  
Ask for our full list of cheeses.

Three cheeses	12.00
Five cheeses	17.00
Seven cheeses	22.00
<i>Krohn Vintage Port, Portugal, 2016 (ve)   9.00 (50ml)</i>	



<b>PASTRY CHEF'S SWEETS AND COFFEE (ve*, gf*)</b>	8.50
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**v** - vegetarian. **gf** - gluten free. **ve** - vegan.

\* indicates that the dish can be adapted to be vegan or gluten free - please speak to your waiter.

We are 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.

*Tips: we add a 10% discretionary charge to your bill. This is shared proportionally amongst The London Carriage Works staff.*

**Executive Head Chef - Mike Kenyon**  
**Head Pastry Chef - Kerrie Kewley**