

# THE LONDON CARRIAGE WORKS

## À LA CARTE MENU

Our sommelier, Matt Cooke, 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

#### ASPARAGUS

Asparagus velouté, duck egg, sheeps curd (ve\*, gf)  
*Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand, 2021 (175ml) 8.75*

10.00

#### WATER RADISH

Water radish, tomato, gooseberry, lemon verbena (ve)  
*Amori, Pinot Grigio, Veneto, Italy, 2021 (v, ve) (175ml) 6.25*

11.00

#### QUAIL

Quail, verjus, redcurrant, lemon myrtle, liquorice (gf)  
*Bourgogne, Pinot Noir, Vallet Frères, Burgundy, France, 2020 (v, ve) (175ml) 11.00*

11.00

#### RABBIT

Confit rabbit and pistachio ballantine, pancetta, broad beans, peas (gf)  
*Nuits-Saint-Georges, 1er Cru, Machard de Gramont, Burgundy, France, 2017 (175ml) 21.00*

12.00

#### TUNA

Yellowfin tuna, pineapple, avocado, ginger, coriander, sesame (gf\*)  
*Ribera del Duero, 'Pesquera', Alejandro Fernandez, Spain, 2017 (175ml) 16.75*

14.00

#### LOBSTER

Lobster raviolo, shell bisque, coastal greens, saffron  
*Riesling Classic, Hugel, Alsace, France, 2020 (v, ve) (175ml) 11.00*

15.00



### MAINS

#### SQUASH

Salt-baked summer squash, onion, sage gnocchi, burnt butter, truffle (ve)  
*Domaine de la Vieille Tour, Côtes de Provence, France, 2021 (v) (175ml) 9.50 | (750ml) 37.00*

18.00

#### CUCUMBER

Cucumber tagliatelle, raspberry, rocket, vegan feta, potato nest (ve, gf)  
*Gavi, La Battistina, Piemonte, Italy, 2021 (v, ve) (175ml) 8.50 | (750ml) 33.00*

18.00

#### CHICKEN

Corn-fed chicken, black garlic, baby gem, crispy quail egg, pancetta, anchovy, parmesan (gf\*)  
*Circumstance, Chenin Blanc, Stellenbosch, South Africa, 2020 (v, ve) (175ml) 9.50 | (750ml) 37.00*

24.00

#### PIGEON

Pigeon, girolles, courgette, kohlrabi, blackcurrant (gf\*)  
*Keith Tulloch, Shiraz-Viognier, Hunter Valley, Australia, 2017 (175ml) 10.25 | (750ml) 42.00*

26.00

#### LAMB

Lamb rump, sweetbreads, Roscoff onions, sheeps yoghurt, aubergine, mint (gf\*)  
*Rioja Vega, Crianza, Spain, 2018 (v, ve) (175ml) 9.25 | (750ml) 36.00*

27.00

#### MONKFISH

Pan-roasted monkfish, cheek brandade, smoked leek, cauliflower, mornay  
*Langhe, Chardonnay, Marchesi di Grésy, Barbaresco, Italy, 2019 (v, ve) (175ml) 18.00 | (750ml) 70.00*

28.00

#### TURBOT

Turbot, orange, pistachio, grapefruit, chilli, caramel (gf)  
*Hugel, 'Gentil' Alsace, France, 2019 (v, ve) (175ml) 10.25 | (750ml) 42.00*

28.00

#### SHARING SIRLOIN

20oz sirloin, vine tomatoes, king oyster mushrooms, summer greens, triple-cooked chips, bone marrow jus, sauce béarnaise (gf)  
*Paulliac, Chateau d'Armailhac, 5eme Cru, Bordeaux, France, 2012 (175ml) 30.00 | (750ml) 125.00*

80.00

## SIDES

Peppercorn and brandy sauce (gf)	3.00
Béarnaise sauce (v, gf)	3.00
Compressed pear and walnut salad (ve)	4.00
Brassicas, hazelnut butter, capers (v, ve*)	4.00
Triple-cooked chips (ve, gf)	4.00
Truffle and parmesan triple-cooked chips (gf*)	4.50
Creamed potato, summer truffle (v, gf)	4.50
Summer greens, mint, shallots (ve, gf)	4.50

## PUDDINGS

<b>SORBET</b>	<b>7.00</b>
Raspberry shrubs, olive oil, raspberry jelly (ve, gf*)	
<i>St Germain Spritz</i> <b>9.50</b>	
<b>PANNA COTTA</b>	<b>8.00</b>
Vanilla, strawberries, mint, earl grey ice cream (gf)	
<i>Donnafugata, Ben Rye, Passito di Pantelleria, Sicily, 2020 (50ml)</i> <b>12.50</b>	
<b>CITRUS</b>	<b>8.00</b>
Lemon, lime, grapefruit, butterscotch sauce (gf*)	
<i>Ginestet, Sauternes Classique, Bordeaux, France, 2018 (v, ve) (50ml)</i> <b>4.00</b>	
<b>BLACKCURRANT</b>	<b>8.00</b>
Meringue, jelly, sorbet, Chantilly (gf)	
<i>Nyetimber, Classic Cuvée, England (125ml)</i> <b>12.00</b>	
<b>PINEAPPLE</b>	<b>8.00</b>
Caramelised poached pineapple, coconut ice cream (ve)	
<i>Tokaji Aszu, '5 Puttonyos', Crown Estates, Hungary, 2009 (v) (50ml)</i> <b>8.00</b>	
<b>PEACH MELBA</b>	<b>9.00</b>
Peach Melba, almond ice cream (gf*)	
<i>Domaine de Grange Neuve, Monbazillac, France, 2017 (v, ve) (50ml)</i> <b>7.00</b>	

## CHEESES

Selection of British cheeses, celery, chutney, artisan crackers (gf\*), grapes. Please ask your server for our choice of cheeses.

Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00

*Krohn Colheita, 2003 (50ml)* **5.00** or, *Krohn Vintage, 2016 (50ml)* **8.00**



v - vegetarian. gf - gluten free. ve - vegan. \* indicates that the dish can be adapted to be suitable for vegan or gluten free guests - please speak to your server. 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 proportionately 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.