

THE LONDON CARRIAGE WORKS

BAR MENU 12 noon - 10pm

SANDWICHES

Served on white, wholemeal or gluten free bread with mixed leaves and vegetable crisps

SNOWDONIA CHEDDAR

pear and sultana chutney, pickled baby onions (v)

7.00

PULLED HAM HOCK

caramel apple chutney, crispy onions

7.00

HOT SANDWICHES

Served on toasted ciabatta with triple-cooked chips and mixed leaves (gf available)

SCORCHED HALLOUMI

olive tapenade, sun-blushed tomato, mint (v)

8.50

SEARED STEAK

sticky red onions, smoked garlic mayonnaise

10.50

CLASSIC CLUB

roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg

10.50

SOUP

Chef's soup, freshly baked breads, smoked English butter (v, gf*)

6.00

NIBBLES

Homemade kale crisps (ve, gf)

3.00

Freshly baked bread and smoked butter (v)

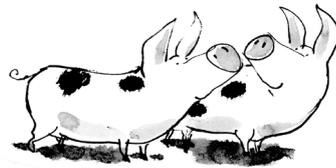
3.00

Marinated olives (ve, gf)

4.00

Local honey-glazed sausages

4.00



SHARING PLATTERS

MEAT

treacle-roasted beef, ham hock, pork pie, sausage rolls, black pudding, pickled onions, chutney

24.00

VEGETARIAN

hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied walnuts (ve)

20.00

SALADS

KIDDERTON ASH GOATS CHEESE roasted beets, caramelised figs, aged balsamic dressing (v, gf)	8.00
SEASONAL WARM GREEN VEGETABLE SALAD savoy cabbage, kale, leek, chard, pickled walnuts, watercress pesto (ve*, gf) ADD Roasted chicken breast (gf) 6.00 ADD Halloumi (v, gf) 6.00	10.00

MAINS

WILD MUSHROOM RISOTTO pickled shimeji, dried enoki, crispy shallots (ve*, gf)	14.00
TLCW HAND PRESSED BURGER triple cooked chips, harissa mayonnaise, sweet-cured bacon, smoked Applewood cheese	15.00
LOCAL BEER BATTERED COD FILLETS triple cooked chips, mushy peas, homemade tartare sauce, lemon	16.00
DRY-AGED CUMBRIAN RIBEYE STEAK triple cooked chips, vine tomato, wild mushrooms, shallots, sauce bordelaise	28.00

SIDES

Triple cooked chips (ve, gf*)	4.00
Summer greens, shallot, mint, pine nuts (ve, gf)	4.00
Garden salad (ve, gf)	4.00
Parmesan and truffle chips (gf*)	4.50

PUDDINGS

CLASSIC BAKEWELL TART (v)	6.00
ICE CREAM AND SORBETS (v, ve*, gf*)	7.50
SELECTION OF THREE BRITISH CHEESES fig chutney, artisan crackers, grapes, celery (gf*)	10.00



The London Carriage Works brigade is 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.

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.