

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, crisp onions (gf)	7.00
TREACLE-ROASTED BEEF Blackstick's Blue, rocket (gf)	8.00

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
SEA oak-smoked salmon, potted local shrimp, salt-cured goujons, pickled herring, sundried tomato emulsion, sauce gribiche	24.00



SALADS

KIDDERTON ASH GOATS CHEESE roasted beets, caramelised fig, aged balsamic dressing (v, gf)	8.00
COMPRESSED PEAR smoked walnut, pickled shallot, Blackstick's Blue (v, gf)	8.00
GARDEN SALAD cherry tomatoes, black olives, cucumber, croutons, aged balsamic, olive oil (ve, gf*)	8.00
SEASONAL WARM GREEN VEGETABLE SALAD Savoy cabbage, kale, leek, chicory, fennel, pickled walnuts, watercress pesto (ve*, gf)	10.00

Add to garden or warm green vegetable salad

scorched halloumi (v, gf) 6.00	chargrilled chicken breast (gf) 6.00	pan-fried salmon fillet (gf) 8.00
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MAINS

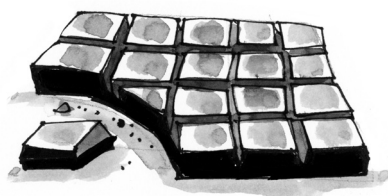
GRIDDLED LOIN OF TUNA classic niçoise salad, poached hens egg, balsamic reduction (gf)	14.00
TLCW HAND PRESSED BURGER triple cooked chips, harissa mayonnaise, sweet-cured bacon, smoked Applewood cheese	15.00
LOCAL BEER BATTERED COD FILLETS triple cooked chips, mushy peas, homemade tartare sauce, lemon	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

FRUIT SORBETS AND ICE CREAMS hedgerow berries (v, ve*, gf*)	6.00
WARM CHOCOLATE BROWNIE orange, milk ice cream	6.00
POACHED PEAR seasonal berries, fruit sorbet (ve)	6.00
STICKY TOFFEE PUDDING buttermilk ice cream	6.50
A SELECTION OF BRITISH CHEESES THREE CHEESES	10.00
FIVE CHEESES fig chutney, artisan crackers, grapes and celery (gf*)	15.00



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.