

# THE LONDON CARRIAGE WORKS

## Sample Prix Fixé Menu

### Amuse Bouche

Duck, hazelnut, carrot

*(£3.00 supplement)*

### Starters

Butternut squash, sage, chilli, garlic velouté (v, gf)

Soy braised mushroom, baby gem, tofu, pumpkin, pak choi (v, gf\*)

Pan fried salmon, clam chowder, sweetcorn, pancetta, chives (gf)

Chicken liver parfait, brioche, blood orange, chicory

### Mains

Cod, bisque, courgette, salsify (gf)

Mushroom pithivier, wild mushroom, root vegetables (v, gf\*)

Chicken, leek, shallot, truffle mashed potato (gf)

Lamb rump, compressed potato, broccoli, red wine jus (gf)

*(£5.00 supplement)*

### Sides (v, gf)

Minted greens, shallot

Roast potato, rosemary, garlic

Baby carrots, wild honey, caraway

Triple cooked chunky chips

**£4.00 per portion**

### Cleanser

Mango sorbet, lime, meringue

*(£2.50 supplement)*

### Pudding

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Peach savarin, vanilla ice cream, lemon thyme (v)

Cheesecake, plum, biscuit crumble, mirabelle plum sorbet (v)

Two British cheeses, fig chutney, traditional accompaniments, artisan biscuits

*(£3.00 supplement)*

**Two courses £24.50**

**Three courses £30.00**

Mike Kenyon, Head Chef