

THE LONDON CARRIAGE WORKS

SAMPLE SUNDAY MENU

Two courses £29.00 Three courses £35.00

AMUSE BOUCHE

Beef cheek, whipped potato, crispy onion (gf*) 4.00 supplement

Broccoli arancini, broccoli puree (ve, gf) 4.00 supplement

STARTERS

Celeriac and cauliflower velouté, Snowdonia cheddar, chive oil (ve*, gf)

Jerusalem artichoke risotto, crisps, walnut crumb, chervil (ve, gf, n*)

Sea bass, roasted cauliflower, pickled raisin, tarragon beurre blanc (gf)

Chicken terrine, fig preserves, walnut bread (gf, n*)

MAINS

Fregola, wild mushroom, celeriac, chives (ve)

Pan roasted cod, fish curry, sticky rice, grilled broccoli (gf)

Roast striploin of beef or thyme roasted chicken breast

All roasts will be served with beef-fat roasted potatoes, seasonal greens, glazed parsnip, carrot and swede and sticky red cabbage, Yorkshire pudding, red wine jus (gf)*

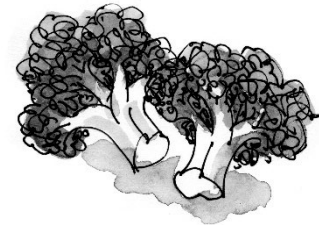
SIDES

Garlic and rosemary chips (gf*, ve) 7.00

Roasted baby potatoes, confit garlic, rosemary (gf, ve) 7.00

Autumn greens, shallots, pinenuts (gf, n*, ve) 7.00

Glazed carrots, hazelnuts, maple (gf, n*, ve) 7.00



PUDDINGS

Vanilla rice pudding, cherry, hazelnut (ve, gf, n)

Pear and blackberry crumble, clotted cream (gf*, ve*)

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

Three British cheeses, fig chutney, artisan biscuits (gf*, ve*, v*) 3.00 supplement

n-contains nuts v-vegetarian ve - vegan gf- gluten free *- indicates that the dish can be adapted to be suitable for the above dietary requirements. Please speak to your waiter if you have any allergies or dietary requirements.

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst the team.