

THE LONDON CARRIAGE WORKS

The March Menu 2010 **Monday to Wednesday lunch and evening and Thursday to Saturday till 6.30pm**

Starters

Pan fried halloumi with olive tapenade and wilted roma tomatoes

Fresh soup of the day

Braised saddle back pork cheek
with cauliflower puree and organic cider jus

Flash fried chilli squid with bok choy and spring onions

Main courses

Askews Lakeland Limousin beef and vegetable pie
With champ potatoes, puff pastry and watercress salad

Confit of black faced Suffolk lamb with carrot and potato rosti and roasted garlic jus

Market fish served with ragout of butterbeans, peas, spinach and vine tomatoes

Portabello mushroom with carrot puree, roasted aubergine,
spinach and puy lentil ragout

Puddings

Chocolate bread and butter terrine with mascarpone cream

Sticky date and toffee pudding with clotted cream ice cream

Vanilla and coconut rice pudding with mango sorbet

Two artisan raw milk cheeses
served with grapes and black sheep ale and raisin teabread

Side orders of chunky chips, seasonal vegetables or creamy mashed potato (£3.50)

2 Courses £15.00

3 Courses £20.00

**Some items may be subject to change due to market availability.
Please inform your waiter of any special dietary requirements**

Chef Patron Paul Askew