

THE LONDON CARRIAGE WORKS

August Prix Fixe

Starters

Pan-fried halloumi with olive tapanade, balsamic reduction
and wilted Roma tomatoes

Slow braised pork cheek in organic cider jus with peas, lettuce
and apple sauce

Flash fried chilli squid with bok choy and spring onions

Fresh soup of the day

Mains

Loin of Lakeland Saddleback pork
with cauliflower puree, radish, green beans and Parmentier potatoes
(£2.00 supplement)

Market fish served with glazed celeriac, buttered spinach, courgettes
and fish sauce

Portobello mushroom with carrot purée, roasted aubergine,
buttered spinach, puy lentil and summer vegetable ragoût

Breast of Whitchurch free range chicken
served with new potatoes sautéed mushrooms and leeks

Puddings

Glazed chocolate bread and butter terrine served with vanilla mascarpone

Dr Harvey's classic Claremont Farm red berry Eton Mess

Roasted plum with vanilla panacotta and plum sorbet

Two artisan raw milk cheeses
served with celery, grapes, chutney and a selection of biscuits

Side orders of chunky chips, seasonal vegetables or buttered mash (£3.50)

Two Courses £15.00

Three Courses £20.00

Chef Patron Paul Askew