

# THE LONDON CARRIAGE WORKS

## July Prix Fixe

### Starters

Air dried ham with tomato gazpacho and garlic toast

Summer salad of hierloom tomatoes from Southport  
with Kidderton ash goats cheese croute and sweet red onions

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

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 butter beans samphire and mustard sauce

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

Breast of Whitchurch free range chicken with button mushrooms,  
spring cabbage, sautéed Nicola potatoes and red wine jus

### Puddings

Glazed chocolate bread and butter terrine served with vanilla mascarpone

Dr Harvey's classic Claremont Farm red berry Eton Mess

Vanilla and coconut rice pudding with mango 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**