

## THE LONDON CARRIAGE WORKS

The London Carriage Works is dedicated to sourcing the very best ingredients available. The wealth and variety of the produce of the North West region is an inspiration to our chefs and waiters. We have vegetables from Claremont Farm on the Wirral, sea bass caught from Liverpool bay, Duroc pork, a rare Iron Age breed from the Rhug Estate in North Wales and Bowland beef from Lancashire. From further a field we source with the same care, our charcuterie and olive oils from Spain, and olives from Italy and Greece. Our cheese list is a selection of some of our favourites from around the British Isles.

This year we celebrate the year of the environment, and so we have created a “February” prix fixe menu which concentrates on the fantastic produce we have on our doorsteps within a 25 mile radius of The London Carriage Works. The food miles are minimal, the flavours and quality are there for all to taste, and we hope it gives an honest feel of what we believe is a true market regional menu

Full a la carte menu available Thurs-Sat dinner: 5.00pm – 10.00pm

“February menu available Mon-Sat lunch : 12.00pm – 3.00pm  
Mon-Wed dinner : 5.00pm – 10.00pm  
Thurs-Sat dinner : 5.00pm – 6.30pm

On Sunday we add roasts and specials to our “February” menu to provide a traditional appeal with extra focus on our younger diners with some comfort food dishes available.

Our bespoke tasting menus and wine makers dinners can be arranged by pre booking direct with our service team and myself, on any day of the week, either in a private room or in the restaurant if preferred.

Do ask for our full wine list, our selection of wines and champagnes are chosen with the same relish and care as our ingredients.

We are here to look after you and are happy to answer any food preparation questions.

Bon appetite,

Paul Askew

**Chef Patron Paul Askew**

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March 2010

Thursday – Saturday

5.00pm-10.00pm

## Starters

A choice of freshly made soups served with fresh bread	4.95
Pan seared scallop with lemon and pea barley risotto and crab bisque	10.50
Fresh and smoked fillet of Loch Duart salmon with celeriac remoulade and caper vierge dill	7.50
Pan roasted breast of wood pigeon, served with wild mushroom and caramelised shallot risotto and redcurrant jus	8.00
Braised saddle back pork cheek, belly and morcilla, baby shoot salad and organic cider jus	9.00
Salad of Kidderton ash goats cheese served with sweet red onion and poached pear	7.50
Terrine of pressed lamb with apricots, pink peppercorns and rosemary with minted vinaigrette and pickled vegetables	8.50

*Please be aware that game dishes may contain traces of lead shot. We would recommend that  
all  
customers eat these dishes carefully*

**Chef Patron Paul Askew**

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### Mains

Sirloin of Bowland charolais beef served with baby leeks, salsify, carrot puree, sautéed new season potatoes and natural jus 29.00

*Recommendation: Montepulciano d'Abruzzo, Vigna Corvina, Italy* 6.00

Pan roasted breast of Gressingham duck served with caramelised figs, green beans, wild mushrooms, fondant potato and citrus jus 22.50

*Recommendation: Adobe organic, Merlot, Chile* 4.75

Portabello mushroom with carrot puree, roasted aubergine cabbage and puy lentil ragout 15.50

*Recommendation: The Last Stand, Shiraz, McLaren vale, Australia* 5.25

Slow cooked fell bred limousine of beef and vegetable pie served with champ potatoes, buttered savoy cabbage and oyster beignet 21.50

*Recommendation: Rooiberg, Pinotage, Robertson Valley, South Africa* 5.25

Pan roasted loin of black faced Sufflok lamb with sweet nicola potatoes and lamb confit, served with Koffmans cabbage and rioja jus 25.00

*Recommendation: Bodegas Artesa, Tempranillo, Rioja, Spain* 4.50

Breast of free range Whitchurch chicken with fresh tarragon cream, Ragout of spring vegetables, butter beans and baby spinach 19.50

Market fish of the day Market Price

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### **Pasta, rice and barley dishes**

Natural smoked haddock risotto with parsley, Savoy cabbage, leeks  
mascarpone and parmesan 7.00/13.00

A barley risotto of fennel peas, roasted aubergine, courgette,  
fresh sage and confit tomatoes with truffle oil 6.00/11.50

Fresh linguine pasta with chicken, pine nuts and a fresh vine tomato,  
basil and fennel sauce 14.50

Open ravioli of roasted butternut squash, spinach, pinenuts  
and wild mushrooms with pecorino cheese and winter salad leaves 15.00

### **TLCW favourites**

Mr. Reeve's fish and chips: fresh haddock in beer batter with chunky chips  
and fresh tartar sauce. 15.00

### **Side orders**

Chef's olive selection 2.50

Green salad 3.50

Chunky chips 3.50

Seasonal vegetables 3.50

Creamy mashed potato 3.50

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### **Puddings and cheese**

Dr Harvey's banana and toffee Eton Mess	6.00
Glazed bread and butter terrine served with marmalade ice cream	6.50
Vanilla and coconut rice pudding with mango sorbet	9.50
Chocolate fondant with white chocolate ice cream	8.50
Choice of chef's ice-cream and sorbets served with lemon shortbread	6.95
Cheese, chose Five or eight from our new British Isles regional selection served with traditional accompaniment	8.50/ 11.50

## THE LONDON CARRIAGE WORKS

### **Cheese menu**

#### **Mrs Kirkham's**

A famous Lancashire cheese from Ruth and Graham Kirkham, using her grandmother's recipe. Buttery and creamy, from the Goosnard forest.

#### **Mrs Appleby's**

Smoked cows' milk Cheshire cheese from Edward and Christine Appleby. Made the same way since 1949, it is one of the last raw milk cloth bound cheese being made in Cheshire.

#### **Whitehaven**

Made near Nantwich, Cheshire, using goats milk from Knutsford to a traditional camembert recipe.

#### **Wigmore**

Made at Risely Berkshire on the edge of the Duke of Wellington's Strathfeild estate using raw ewes milk from Oxfordshire. In its semi soft state it matures for two months as a washed curd cheese.

#### **Kidderton Ash**

A soft goats cheese rolled in ash, with a creamy nutty flavour.

#### **Northumbrian Baltic**

Liverpool Ale washed cheese made at Wooler, Northumberland. From the early morning milking to the raw milk cheese starting its maturity takes 7 hours, capturing the freshness of the milks flavour. Baltic is named after the Liverpool micro brewery by Albert Dock whose beer is to wash the cheese.

#### **Keen's Cheddar**

Made at Wincanton, Somerset. The milk of 250 Holstein Friesians mixed with a few Ayreshires goes directly into the cheese vat after milking. One of the secrets of the deep flavour is in the art of maturing over 10 to 12 months on the farm.

#### **Helers Traditional Cheshire Blue**

Four generations of the Heler family have revived the tradition of Cheshire blue, using milk from their own herd at Nantwich, Cheshire. The slight bluing is a result of cave like humidity entering the cheese to enhance the flavour.

#### **Cropwell Bishop Organic Blue Stilton**

Made in the Vale of Belvoir, Nottinghamshire. Each organic stilton is hand made, treating the milk gently in small batches to develop complex flavours.