

# THE LONDON CARRIAGE WORKS

**Sunday 14<sup>th</sup> March**

## **Lunch**

**1.00pm – 4.00pm**

### ***Maybe some fizz too?***

*Cava Brut Reserva, Masià Bach-Pendes n.v £6.00 per glass*

*Prosecco ca' Vittoria, Valdobbiadene, Veneto £6.50 per glass*

*J.M. Gremillet n.v £9.00 per glass*

## **Starters**

Flash fried chilli squid with bok choi and spring onions

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

Breast of pan roasted wood pigeon,  
with a risotto of caramelised shallots, beetroot and horseradish (£1.50 supplement)

Steamed fillet of Loch Duart salmon  
with celeriac remoulade and caper vierge dill

(v) A Salad of Kidderton ash goats cheese croutes  
with sweet red onions, poached pears, baby leaves and shoots

## **Mains**

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

Breast of free range Whitchurch chicken  
served with spring vegetables and butter beans in a rich tarragon cream sauce

Pan roast dry aged rump of beef  
served with Lancashire "rag" pudding, champ potatoes and chestnut mushroom jus  
(£3 supplement)

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

Fillet of wild Scottish hake with root vegetable gateau,  
pommery mustard sauce and buttered spring greens

## **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



**Chef Patron Paul Askew**

## THE LONDON CARRIAGE WORKS

### **Pudding**

Sticky toffee pudding with clotted cream ice cream

Rhubarb crumble with ginger and spice ice cream

Classic steamed strawberry jam roly poly with custard

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

**Two courses £15.00**

**Three courses £20.00**

*Special Children's menu available*

