

THE LONDON CARRIAGE WORKS

**A Special Tasting Dinner with vintages of Cloudy Bay**

**Wednesday 28<sup>th</sup> July, Fifth Floor, 7.30pm**

**with Simon Kershaw**

**On arrival**

Selection of charcuterie, olives and crostini  
*Pelorus NV*

**Amuse Bouche**

Pan-seared king diver caught scallop,  
with lemon and pea barley risotto and fresh Filey crab bisque  
*Sauvignon Blanc 2008, 2006, 2005*

Roast galantine of Willaston organic chicken  
with truffle and tarragon forcemeat, girolles and natural jus  
*Chardonnay 2007, 2003, 1993*

New season loin of Black-faced Suffolk lamb  
With peas, feves and lettuce, fondant potato and vine tomato jus  
*Pinot Noir 2007*

Trio of local cheeses  
Wigmore, Northumbrian Baltic, Helters Traditional Cheshire Blue  
served with honey fruit and nuts

£65.00 per person including wine

**Chef Patron Paul Askew**