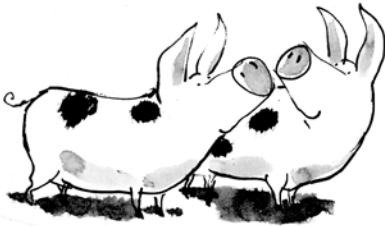


THE LONDON CARRIAGE WORKS



PLATTERS TO SHARE

WITH CHEF'S RECOMMENDED WINES

(Serves 2)

CHEESES

Mrs Appleby's, Mrs Kirkham's, Baltic and Heler's Cheshire Blue served with celery, fruit cake and handmade chutney (v) **15.50**
Ducks Flat, Shiraz / Cabernet Sauvignon **3.95 (125 ml)**

SEAFOOD

Southport potted shrimps, smoked salmon, yellowfin tuna, and goujons of cod with tartare sauce **18.50**
Lallier, Grand Cru Grande Reserve Champagne **7.50 (125 ml)**

CHARCUTERIE

Salchichon, chorizo picante, lomo and jamon with caperberries and olives **16.50**
Cava Brut Reserva, Masia Bach Pendes **4.95 (125 ml)**

VEGETARIAN

Artichoke hearts, roasted red peppers, Wigmore ewes' milk soft cheese, Cropwell Bishop Blue stilton, vine tomato salad and seasonal crudités with pesto mayonnaise and olives (v) **13.00**
La Masquerade Grenache Rose **3.75 (125 ml)**

DELI SANDWICHES

ROASTED RED PEPPER AND HALLOUMI CHEESE
with rocket and pesto on freshly baked crusty bread (v) **5.75**

TLCW CLUB
triple-decker of chicken breast and bacon on toasted multigrain bread with mayonnaise, egg, watercress and tomatoes **7.95**

TLCW STEAK SANDWICH
prime fillet of beef on toasted rosemary sourdough with caramelised shallots and horseradish mayonnaise **8.95**

NEW YORK PASTRAMI
with malted loaf bread, gherkin, tomato, Cos lettuce and mayonnaise **6.50**

A TOASTED SANDWICH OF HOME CURED HAM AND MRS KIRKHAM'S LANCASHIRE CHEESE
with sweet red onion and vine tomato salad **6.95**

The London Carriage Works is dedicated to sourcing the very best ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheesemakers are all an inspiration to our chefs and waiters. Paul Askew, Chef

We hope you enjoy your time with us. We are happy to answer any food preparation questions, tell you where to find the ingredients and accommodate any special dietary needs or nut allergies.



STARTERS

FRESH AND SMOKED FILLET OF LOCH DUART SALMON with celeriac remoulade and caper dressing	7.50
FRESHLY MADE SOUP served with fresh bread	4.95
PAN-SEARED KING SCALLOP diver caught, with lemon and pea barley risotto and fresh Filey crab bisque	10.50
PAN-FRIED HALLOUMI WITH OLIVE TAPENADE balsamic reduction and wilted Roma tomatoes (v)	5.50
BREAST OF PAN-ROASTED WOOD PIGEON with a risotto of caramelised shallots, beetroot and horseradish	8.00
FLASH FRIED CHILLI SQUID with bok choy and spring onions	7.50
TERRINE OF PRESSED LAKELAND RABBIT AND LEEKS wrapped in sweet cured pancetta, with spring baby leaf salad and wholegrain mustard dressing	8.50

SALADS

ARTICHOKE AND AUBERGINE Salad of tomatoes, olives, artichoke and aubergine, with cracked black pepper, extra virgin oil, shoots, leaves and cress (v)	6.50 / 8.75
CHICKEN Chargrilled breast of chicken with lemon and rosemary, served with chestnut mushrooms, courgettes, salad leaves and shoots, croutons and a wholegrain mustard and honey dressing	9.00 / 12.50
CAESAR Caesar salad with anchovies, croutons, Cos lettuce, black olives, classic dressing, parmesan and a soft boiled egg	8.50 / 11.50
SALAD NIÇOISE Seared yellowfin tuna and fine beans, new potatoes, olives, sweet red onions and extra virgin olive oil, finished with a soft poached egg	9.50 / 12.50

SIDE ORDERS

Olive selection	2.50
Green salad	3.50
Chunky chips	3.50
Seasonal vegetables	3.50
Creamy mashed potato	3.50
Buttered fine beans	3.50

MAINS

WITH CHEF'S RECOMMENDED WINES

TRUFFLE SCENTED BARLEY RISOTTO

of courgettes, roasted aubergine, peas and baby leaf spinach (v)

Rooiberg Chenin Blanc

6.00 / 11.50

3.50 (125ml)

NATURAL SMOKED HADDOCK RISOTTO

with leeks, spring cabbage, parsley, mascarpone and parmesan

Adobe Sauvignon Blanc

7.00 / 13.00

3.75 (125ml)

BREAST OF FREE RANGE WHITCHURCH CHICKEN

with butter beans and spring vegetables in a fresh tarragon cream

L'Aristocrate Viognier

18.50

4.75 (125 ml)

NEW SEASON BLACK FACED SUFFOLK LAMB THREE WAYS

confit shoulder, pan roast loin and kidney with

caramelised onion, fondant potato and spring cabbage

Bodegas Artesa Tempranillo Rioja

24.00

3.50 (125ml)

PRIME SIRLOIN OR FILLET OF DRY AGED FELL BRED BEEF

with cauliflower purée, sautéed Nicola potatoes,

baby leeks and natural jus

L'Aristocrate Pinot Noir

29.00 / 33.00

4.75 (125ml)

"PAVE" CARVED RUMP OF DRY AGED FELL BRED BEEF

with buttered spinach, field mushroom,

Roma tomatoes and chunky chips

Rooiberg Pinotage

18.95

3.50 (125ml)

FRESH LINGUINE PASTA

with chicken, pine nuts and a fresh vine tomato, basil and fennel sauce

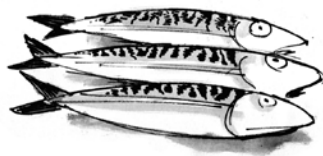
Pinot Grigio Terrazze della Luna

14.50

4.95 (125ml)

MARKET FISH

Each morning we select from the freshest fish and seafood to give a choice of market specials, please ask about today's catch.



ROAST PORTOBELLO MUSHROOM

with new season carrot purée, roasted aubergine,

summer cabbage and puy lentil ragoût (v)

Adobe organic Merlot

14.95

3.75 (125ml)

OPEN RAVIOLI OF ROASTED BUTTERNUT SQUASH

with spinach, pine nuts, wild mushrooms and parmesan (v)

Circumstance Cape Coral Mourvedre Rosé

13.50

5.00 (125ml)

MR REEVES' FISH AND CHIPS

fresh haddock in beer batter with chunky chips and fresh tartare sauce

Bottle conditioned Ale White Shield IPA

10.00 / 15.00

3.90 (500ml)

PUDDING

Dr Harvey's classic strawberry and raspberry Eton Mess	5.75
Choice of TLCW ice-cream and sorbets served with lemon shortbread	6.50
Glazed chocolate bread and butter terrine served with vanilla mascarpone	6.75
Coconut and vanilla rice pudding with mango sorbet and sesame tuille	6.95
Mrs Kirkam's Lancashire cheese and Tom's crispin apple parfait	7.50
Duck egg custard tart with roasted plum compot	8.00
Hot Amedei chocolate fondant with white chocolate ice-cream <i>(Allow ten minutes)</i>	9.95



CHEESE

Choose three, five or eight from our English regional selection served with traditional accompaniments **5.50 / 8.50 / 11.50**

- MRS KIRKHAM'S *A famous buttery and creamy Lancashire cheese from the Goosnargh forest.*
- MRS APPLEBY'S *Classic cows' milk Cheshire cheese.*
- WHITEHAVEN *Made near Nantwich, Cheshire, using goats' milk to a traditional camembert recipe.*
- WIGMORE *Made in Berkshire using raw ewes' milk from Oxfordshire.*
- KIDDERTON ASH *From Cheshire, a soft goats' cheese rolled in ash, with a creamy nutty flavour and soft delicate texture.*
- NORTHUMBRIAN BALTIC *Made in Wooler, Northumberland. Baltic is named after the Liverpool Albert Dock micro brewery whose beer, 'washes' the cheese.*
- KEEN'S CHEDDAR *Made in Wincanton, Somerset. The milk of Holstein Friesians mixed with a few Ayreshires produces this thick creamy rich cheddar.*
- HELER'S TRADITIONAL CHESHIRE BLUE *From Nantwich, Cheshire. A traditional blue lined distinctively crumbly, creamy and rich blue cheese.*
- ORGANIC CROPWELL BISHOP BLUE *Made in the Vale of Belvoir, Nottinghamshire. An organic stilton with a smooth, rich and mellow flavour.*



AFTERNOON TEA

3.00pm to 5.00pm	
A traditional treat of freshly baked loaf cakes, with warm scones, fresh berries, clotted cream and preserves. Choose from delicate smoked salmon and cucumber, egg and watercress or cheese and crunchy coleslaw sandwiches on malted granary bread, served with your choice of leaf or herb teas.	12.50
With a glass of Prosecco	16.25
A choice of home baked cakes	3.00

All our ice-cream, cakes and scones are made by our patisserie team

Tips – we add a 10% discretionary charge to your bill for tables of six or more. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise any wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.

SOMMELIER'S SELECTION



SPARKLING

Primo Prosecco Frizzante n.v	3.75	19.95
Cava Brut Reserva, Masia Bach Pendes n.v	4.95	25.00
Lallier, Grand Cru Grande Reserve, Brut n.v	7.50	39.95

WHITE	(125ml)	(175ml)	(750ml)
Champs de Moulin, Colombar, France 2008	2.95	3.95	15.75
Bodegas Artesa Viura, Rioja, Spain 2008	3.50	4.75	18.95
Rooiberg, Chenin Blanc, Robertson Valley, South Africa 2008	3.50	4.75	18.95
Adobe, Sauvignon Blanc, Casablanca, Chile 2009	3.75	4.95	19.50
Ducks Flat, Semillion / Chardonnay, Australia 2009	3.95	5.25	20.50
L'Aristocrate, Viognier, South of France 2008	4.75	6.00	24.00
Pinot Grigio, Terrazze della Luna, Trentino, Italy 2008	4.95	6.25	25.00

RED

Champs de Moulin, Grenache, France 2008	2.95	3.95	15.75
Bodegas Artesa, Tempranillo, Rioja, Spain 2007	3.50	4.75	18.95
Rooiberg, Pinotage, Robertson Valley, South Africa 2007	3.50	4.75	18.95
Adobe, Merlot, Rapel Valley, Chile 2008	3.75	4.95	19.50
Ducks Flat, Shiraz / Cabernet Sauvignon, Australia 2007	3.95	5.25	20.50
L'Aristocrate, Pinot Noir, France 2007	4.75	6.00	24.00
'Vigna Corvina', Montepulciano d'Abruzzo, Contesa, Italy 2008	5.25	7.25	28.00

ROSÉ

La Masquerade, Grenache, France 2008	3.75	4.95	19.50
Circumstance Cape Coral, South Africa 2009	5.00	6.50	26.00

BOTTLED BEERS

Peroni Nastro Azzuro 5.2%	3.50	<i>(330ml)</i>
Singha 5.0%	3.50	<i>(330ml)</i>
Vedett Extra White 4.7%	3.75	<i>(330ml)</i>
Blue Moon 5.4%	3.80	<i>(330ml)</i>
Weston's Organic Cider 6.6%	3.80	<i>(500ml)</i>

SOFT DRINKS

Pago juices: strawberry, pineapple, pear, peach, apple, mango, grapefruit, tomato	2.00	<i>(200ml)</i>
Fever tree natural tonics and sodas	2.75	<i>(200ml)</i>
Coke and diet coke	1.80	<i>(200ml)</i>
Acqua Panna, San Pellegrino still and sparkling water	2.00	<i>(250ml) 4.00 (750ml)</i>

ESPRESSO single / double	2.00 / 3.50
CAFETIÈRE COFFEE freshly brewed for one / two	2.00 / 3.80
AMERICANO a shot or two of espresso topped up with hot water	3.00
CAPPUCCINO one third espresso, one third milk and one third foam	3.00
LATTE a shot of espresso topped up with steamed milk and foam	3.00
MOCHA blended rich chocolate, espresso and steamed milk	3.00

HOT CHOCOLATE rich and creamy chocolate	2.95
HERBAL TEAS: camomile, selection of berry fruits	2.00
LEAF TEAS: Darjeeling, Earl Grey, Assam, Lapsang Souchong, English Breakfast	2.00
INFUSIONS: ginger, mint and lemon	2.00
CRANBERRY AND APPLE JUICE	2.00
MILK: semi-skimmed, whole milk, organic and soya	1.75