

THE LONDON CARRIAGE WORKS

A Miles Better Prix Fixe Menu

Monday – Wednesday
Thursday - Saturday

12.00pm – 3.00pm
12.00pm – 3.00pm

5.00pm – 10.00pm
5.00pm – 6.30 pm

starter

Velouté of Heath farm chicken with paysanne vegetables and herb dumplings *	£5.95
James Peets' Southport potted shrimps served with warm onion bread toast and Wirral watercress *	£7.50
Salad of Kidderton ash goats cheese croutes with sweet red onions, poached pears, baby leaves and shoots *	£7.50
Natural smoked salmon on granary bread with chopped egg, gherkins and shallots.	£7.95
Slow roast belly of Callum Edge's 'old spot pork' with Claremont farm red cabbage and apple salad *	£6.50
New season Claremont farm asparagus with soft poached Cheshire duck egg	£7.00

main course

Wards of Wirral natural smoked haddock fillet with Mrs Kirkham's Lancashire cheese rarebit and braised barley risotto with leeks and butter sauce *	£14.95
Fricassee of Smithy's Southport mushrooms with butter beans, Claremont farm vegetables and puff pastry fleurons *	£13.95
Confit of Cheshire reared "Hebridean" mutton with carrot, celeriac and potato rosti, green cabbage and natural jus infused with rosemary and mint *	£15.50
Pan-seared calves liver, with pancetta and caramelised onions served with Mrs Kirkham's Lancashire cheese mash, peas and Kos lettuce	£15.95
Leahurst farm organic smoked pork loin with wholegrain mustard sauce, beetroot, fresh dill and potato puree, lardons and caramelised apples *	£15.50
Breast of Heath farm free range chicken with selected seasonal mushrooms scented with truffle oil and Heritage farm potatoes	£15.95

two courses £18.95

three courses £23.95

all red meats will be cooked pink unless requested otherwise

* Dishes where all produce is sourced from within 25 miles from our own front door
to celebrate the year of the environment

chef patron paul askew

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pudding

TLCW banana and toffee Eton Mess	£6.00
Creamy rice pudding with raspberry jam sorbet *	£5.50
Edisbury farm apple upside down cake with Eccles cake ice cream *	£6.00
A choice of three TLCW homemade ice creams and sorbets *	£5.50
Three cheeses from our new British Isles regional selection served with traditional accompaniment	£6.50
Glazed bread and butter terrine served with our own homemade marmalade ice cream	£6.50

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