

# THE LONDON CARRIAGE WORKS

## Sample Prix Fixe

### Amuse Bouche

Raw flat iron tartare, charcoal, leek  
**(£2.50 per person)**

### Starter

Artichoke velouté, freshly baked bread (v)

Poached rabbit leg, air dried ham, asparagus and basil

Butternut squash, tomato and sage farfalle, ewes cheese dressing (v)

Crab risotto, brill, chilli, watercress  
**(£2.00 supplement)**

### Main

Cheshire pork fillet, rainbow carrots, brioche crumb

Roast Scottish salmon, crayfish tails, caramelised cauliflower

Ragout of wild mushrooms, truffle gnocchi, cauliflower purée (v)

Ribeye of beef, tomato, wild mushrooms, triple cooked chunky chips  
**(£10.00 supplement)**

### Sides (v)

Triple cooked chunky chips  
British greens, shallots, mint  
Carrots, parsnips, maple  
**£4.00 per portion**

### Cleanser

Cherry sorbet  
**£2.50 per person**

### Pudding

Toasted almond panna cotta, spiced pear, granola

Banana cake, toffee bananas, espresso cream, pecan crumble, toffee ice cream

Dark chocolate cheesecake, blood orange curd, caramelised orange, vanilla ice cream

Two local British cheeses, fig relish, traditional accompaniments, artisan crackers  
**(three cheeses £2.00 supplement)**

**Two courses £22**

**Three courses £27.50**

Dave Critchley