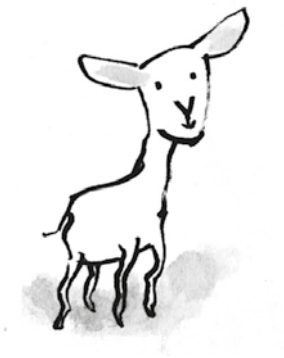


DAYTIME AND BAR MENU



THE LONDON CARRIAGE WORKS

The London Carriage Works is dedicated to sourcing the very best fresh, seasonal and local 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 cheese makers are all an inspiration to our chefs and waiters.

Dave Critchley, Executive Head Chef

Our sandwiches, salads and platters are served 11am – 10pm

SANDWICHES

On wholemeal bread with mixed leaves and vegetable crisps

MATURE WELSH CHEDDAR CHEESE **7.00**
Spring onion, pickle, mayonnaise (v, c)

CORONATION CHICKEN **7.00**
Roast chicken, lightly spiced mayonnaise, raisins, celery, apple

TLCW REUBEN **8.00**
Peppered pastrami, heritage tomato, grain mustard, cheddar cheese (c)

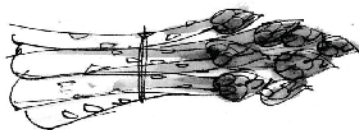
HOT SANDWICHES

Warm chargrilled focaccia with chunky chips and mixed leaves

SEARED STEAK **10.50**
Seared Cumbria fillet, caramelised onions, horseradish (c)

GRILLED HALLOUMI **8.50**
Roasted peppers, pesto (v, c)

THYME ROASTED CHICKEN **9.00**
Avocado, blush tomato (c)



SOUP

Homemade soup of the day with bread and butter **6.00**

SALADS

GARDEN SALAD **6.00**

Cherry tomatoes, black olives, cucumber, croutons (v, c)
with grilled halloumi (v)

with a chargrilled chicken breast (c) **6.00**

with Cumbrian air dried ham (c) **8.00**

with a Scottish salmon fillet (c) **10.00**

SCORCHED FETA **8.00**

Blush tomato, couscous, olive, cantaloupe, honey, black sesame (v, c)

HERITAGE TOMATO SALAD **8.00**

Courgette, mint, basil, shallot (v, c)

SPRING GREEN SALAD **10.00**

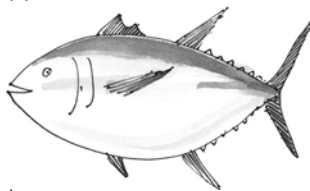
Asparagus, broccoli, soy beans, almonds, pesto, lemon (v, c)

Served from 12noon – 9pm

CHARGRILLED INDIAN OCEAN TUNA Spiced seasonal greens, heritage potato, poached egg, tomato, black olive (c)	10.00
GOURMET PRETZEL STEAK BURGER Chunky chips, truffle mayo, dill pickle	15.00
HOPE STREET BEER BATTERED COD Chunky chips, crushed peas, homemade tartare and lemon	16.00
SALT AGED FILLET STEAK Seared tomatoes, mushroom, chunky chips (c)	28.00

SIDES

Green salad (v, c)	3.00
Heritage carrots, local honey caraway (v, c)	3.50
Creamed potato, black truffle, parmesan (v, c)	3.50
Triple cooked chunky chips (v, c)	4.00
Asparagus, spring greens, mint, garlic (v, c)	4.00



BAR SNACKS

Wasabi peas (v, c)	3.00
Spiced almonds (v, c)	3.00
Breads and flavoured butters (v, c)	3.00
Olives (v, c)	4.00
Glazed sausages on sticks	4.00
Triple cooked chips (v, c)	4.00

PUDDINGS

CLASSIC STICKY TOFFEE PUDDING Butterscotch, clotted cream ice cream	6.00
BELGIAN CHOCOLATE TORTE Raspberry sorbet, pistachio mascarpone	6.00
BANANA AND BAILEYS BREAD AND BUTTER PUDDING Toffee ice cream, candied pecans	6.00
CLASSIC BERRY MESS (C)	6.00
SIGNATURE FRUIT SORBETS AND ICE CREAM Seasonal berries (c)	7.00
SELECTION OF THREE REGIONAL CHEESES Celery, fig chutney, artisan crackers, grapes (c)	10.00

PLATTERS TO SHARE

(Serves 2)

With our homebaked bread and salted butter

VEGETARIAN

Grilled halloumi, marinated olives, houmous, tomato tapenade, spring vegetable crudités, roasted peppers (v, c)

Sommelier's recommendation (125 ml):

Domaine de La Vielle Tour, Côtes de Provence, France, 2015

20.00

6.00

SEAFOOD

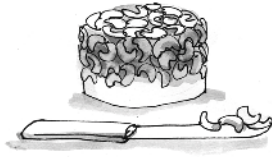
Smoked Scottish salmon, Southport potted shrimp, garlic, anchovy, pickled Scottish herring, Hope Street beer battered cod goujons, homemade tartare and lemon (c)

Sommelier's recommendation (125 ml):

Lallier Grand Cru Grande Reserve n.v.

24.00

9.00



MEAT

Cumbrian air dried ham, British chorizo, black pepper crusted pastrami, treacle roasted beef, piccalilli, truffle mayonnaise (c)

Sommelier's recommendation (50 ml):

Antique Fino Sherry, Fernando de Castilla, Spain

24.00

4.50

CHEESE

Seven regional artisan cheeses, celery, fig chutney, crackers, grapes (v, c)

Sommelier's recommendation (125 ml):

Domaine Boutinot, Côtes du Rhône Villages, France, 2013

22.00

5.25

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 allergies.

V indicates that the dish is vegetarian.

C indicates that the dish is gluten free or can be adapted to be – please speak to your waiter.

We can adapt some dishes to be suitable for vegans – please speak to your waiter.

Tips: we add a 10% discretionary charge to your bill. If instead you choose to leave a tip, please note that it is shared proportionally amongst all The London Carriage Works staff. If the service was not up to scratch, don't leave a tip but let us know how we could do better.

AFTERNOON TEA 3pm - 5pm

17.00

A traditional array of freshly baked cakes and delicacies with a warm scone, fresh berries, clotted cream and preserves. Finger sandwiches of fresh salmon and cucumber, roast chicken in lightly curried mayonnaise with golden raisins and celery, egg and watercress and Cheddar cheese with spring onion on malted granary and soft white bread, served with your choice of specialty or herb teas.

With a glass of English sparkling Nyetimber, Classic Cuvée, n.v

26.00

A slice of cake and your choice of coffee

5.50

Cream tea – a warm scone served with clotted cream, preserves and your choice of specialty or herb teas.

5.50

Some of our cakes and bread can be made gluten free or vegan. If we have 48 hours notice, we can accommodate a complete gluten free or vegan afternoon tea.

All our ice cream, cakes, scones and puddings are made by our own sweet patisserie team.



HOT DRINKS

ESPRESSO single / double	2.50/3.50
AMERICANO a shot of espresso topped up with hot water	3.00
MACCHIATO a shot of espresso with a drop of foamed milk	3.00
CAPPUCCINO one third espresso, one third milk and one third foam	3.50
LATTE a shot of espresso topped up with steamed milk and foam	3.50
FLAT WHITE a shot of espresso topped with micro foam	3.50
MOCHA blended rich chocolate, espresso and steamed milk	3.50
HOT CHOCOLATE rich and creamy chocolate	3.50
HERBAL TEAS AND INFUSIONS: chamomile and a selection of berry fruits	2.50
SPECIALITY TEAS: Darjeeling, Earl Grey, Assam, Lapsang Souchong, English Breakfast	2.50

SOFT DRINKS

Pago juices: pineapple, peach, apple, mango, cranberry, tomato	2.75 (200ml)
Fever Tree natural tonics and sodas	2.45 (200ml)
Coke and Diet Coke	1.95 (200ml)
Acqua Panna, San Pellegrino still and sparkling water	2.50 (250ml)
	4.50 (750ml)

SOMMELIER'S SELECTION

APERITIFS

Antique Fino, Fernando de Castilla n.v.	4.50	(50ml)	
Antique Oloroso, Fernando de Castilla n.v.	6.00	(50ml)	
		(125ml)	(175ml) (750ml)
Di Paulo Prosecco (semi-sparkling) n.v.	4.75		25.00
Villa Sandi, Prosecco Spumante n.v.	6.50		32.00
Lallier Grand Cru Grande Reserve Brut n.v.	9.00		47.50
Nyetimber Classic Cuvee n.v.	9.50		52.00

WHITE

Bodegas Borsao, Macabeo, Spain 2015	3.50	4.75	18.95
The Last Stand, Chardonnay, Western Australia 2016	4.75	6.00	23.00
Turi, Sauvignon Blanc, Central Valley, Chile 2016	5.00	6.25	24.00
Araldica, Gavi 'La Luciana', Piemonte, Italy 2015	5.25	6.50	25.00
Baron de Badassiere, Viognier, Languedoc Roussillon, France 2015	5.75	7.00	27.00
Corte Giara, Pinot Grigio Delle Venezie, Italy 2015	6.00	7.25	28.00
Chateau du Coing de St Faicre, Muscadet sur Lie, Loire, France 2015	6.25	7.50	29.00
Stopbanks, Sauvignon Blanc, Marlborough, New Zealand 2015	7.00	8.25	32.00
Dopff and Irion, Riesling, Alsace, France 2015	7.50	8.75	34.00
Domaine des Fines Caillottes, Pouilly Fume, Loire, France 2015	8.75	10.00	42.00

RED

Bodegas Borsao, Garnacha, Spain 2015	3.50	4.75	18.95
The Last Stand, Shiraz, Victoria, Australia 2016	4.75	6.00	23.00
Turi, Merlot, Central Valley, Chile 2016	5.00	6.25	24.00
Domaine Boutinot, Côtes du Rhône Villages, France 2013	5.25	6.50	25.00
Kaikken, Malbec Reserve, Mendoza, Argentina 2015	5.75	7.00	27.00
I Muri, Primitivo, Puglia, Italy 2015	6.00	7.25	28.00
Les Argelieres, Pinot Noir, Languedoc Roussillon, France 2015	6.25	7.50	29.00
Rioja Vega, Crianza, Rioja, Spain 2013	7.00	8.25	32.00
Alpha Zeta, Valpocella Superiore Ripasso, Veneto, Italy 2014	7.50	8.75	34.00
Cave de Tain, Crozes Hermitage Classique, Rhône, France 2015	8.75	10.00	42.00

ROSÉ

Bodegas Borsao, Rosado, Spain 2015	3.50	4.75	18.95
Domaine Boutinot, Côtes du Rhône Rosé, France 2015	4.50	5.75	24.00
Domaine De La Vielle Tour, Côtes De Provence, France 2015	6.00	7.25	29.00

BOTTLED BEERS AND A CIDER

Peroni Nastro Azzuro 5.2%	4.00	(330ml)
Peroni Red Label 4.7%	4.75	(330ml)
Modelo Especial 4.5%	4.75	(330ml)
Estrella Damm 4%	4.75	(330ml)
Peroni Gran Riserva 6.6%	5.75	(330ml)
Lefte Blonde 6.6%	6.00	(330ml)
Anchor Steam 4.9%	6.50	(335ml)
Liverpool Craft Love Lane 4.5%	6.50	(330ml)
Black Sheep Ale 4.4%	4.95	(500ml)
Weston's Wyld Wood Cider 6.5%	6.00	(500ml)
Various guest bottled ales – ask your waiter for details		

DRAUGHT BEER

Carriage Works Bitter	4.50	(568ml)
Hope Street Gold Lager	4.50	(568ml)
Estrella Damm	2.50 (250ml)	4.95 (568ml)
Guinness	2.50 (250ml)	4.95 (568ml)