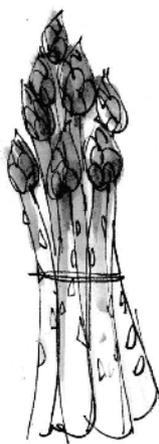


EVENING MENU



THE LONDON CARRIAGE WORKS

The London Carriage Works brigade 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 innovation of the smaller growers, 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.

This spring menu is inspired by the fresh green colours of watercress, asparagus, courgette flowers and pea shoots. Their eclectic flavours are perfect for some of my favourite produce, including Lakeland rabbit and Loch Fyne scallops. The brigade and I are particularly excited to introduce the 'King of Fish' - Atlantic turbot and the ultimate classic to share, a Chateaubriand with all the trimmings.

A lot of this spring's ingredients are a roll call of some of the region's best. In particular this season, I am delighted to be using Wirral watercress and Claremont Farm asparagus alongside the Cheshire Saffron Company, a family business nestled in the hills of the mid sandstone ridge, Birkenhead's Wards Fish, who have some of the best fishing grounds off Peterhead and Fraserburgh and the renowned Edge & Sons Butchers, who are supplying our rare breed Black Faced Suffolk Lamb.

Our pastry chef has been experimenting on the green theme by contrasting the Asian flavours of Matcha green tea and Yuzu tart, a Far East twist on the classic lemon tart. Another classic twist celebrates the childhood memory of the delicate sweetness of rhubarb.

Tip: It isn't easy being green - blanch your asparagus for two minutes in salted boiling water, scoop out and place onto ice. This preserves the chlorophyll for a vibrant green.

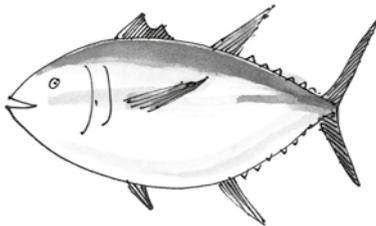


I do hope you enjoy your dinner and of course I welcome your feedback.

Dave Critchley - Executive Head Chef

STARTERS

WIRRAL WATERCRESS AND BABY SPINACH SOUP Poached egg, soya bean, pea, buttermilk (v, c)	6.00
SCORCHED FETA Heritage tomato, couscous, olive, cantaloupe, honey, black sesame (v, c)	7.00
CONFIT LAKELAND RABBIT LEG Cumbrian air dried ham, asparagus, baby courgette, toasted almonds, basil (c)	7.50
CHARGRILLED INDIAN OCEAN TUNA Pickled baby vegetables, nasturtium, miso (c)	8.00
SALT AGED RAW BEEF TARTARE Confit egg yolk, onion, charcoal (c)	10.00
SEARED LOCH FYNE HAND DIVED SCALLOPS Green apple, celeriac, vanilla, watercress (c)	14.00



SIDES

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

MAINS

SPRING GREEN SALAD	10.00
Asparagus, broccoli, soya beans, almonds, pesto, lemon with grilled halloumi (v, c)	6.00
with a chargrilled chicken breast (c)	6.00
with Cumbrian air dried ham (c)	8.00
with a Scottish salmon fillet (c)	10.00
BAKED GRANNY SMITH APPLE 'WALDORF'	16.00
Celeriac, roasted grape, candied walnuts, goats curd, braised red cabbage (v, c)	
<i>Sommelier's recommendation: Pieropan, Soave Classico, Veneto, Italy, 2015 (375ml half bottle)</i>	22.00
SOUS VIDE BLACK LEG CHICKEN BREAST	18.00
Confit wing, heritage carrot, buttermilk, sweetcorn, crispy skin crumble (c)	
<i>Sommelier's recommendation: 'Clos du Bourg', Pouilly Fuisse, Burgundy, France, 2013 (375ml half bottle)</i>	29.00
POMEGRANATE GLAZED LAMB RUMP	24.00
Almond, roasted aubergine, sheeps yoghurt, broccoli (c)	
<i>Sommelier's recommendation: Rioja Vega, Crianza, Rioja, Spain, 2013, (375ml half bottle)</i>	17.00
POACHED LINE CAUGHT TURBOT	28.00
Courgette flower, blush tomato, crayfish, Cheshire Saffron beurre blanc, sprouting broccoli (c)	
<i>Sommelier's recommendation: Domaine Michelot, Meursault, Burgundy, France, 2011 (375ml half bottle)</i>	45.00
SALT AGED CUMBRIAN FILLET STEAK	30.00
Heritage tomato, truffle mash, asparagus, watercress, horseradish (c)	
<i>Sommelier's recommendation: Cave de Tain, Crozes Hermitage Classique, Rhône, France, 2015 (375ml half bottle)</i>	19.00
CHATEAUBRIAND FOR TWO	70.00
Charred asparagus, grilled baby tomatoes, triple cooked chips, sauce béarnaise (c)	
<i>Sommelier's recommendation: Pomerol, Chateau Bonalque, Bordeaux, France, 2006 (375ml half bottle)</i>	50.00



PUDDING

SIGNATURE HOMEMADE FRUIT SORBETS AND ICE CREAMS, Seasonal berries (c)	7.00
YUZU CITRUS TART	7.50
Matcha tea sponge, meringue, crystallised mint	
COX APPLE AND BRIOCHE CHARLOTTE	8.00
Salted caramel, butterscotch, apple crisp, crumble	
SPICED PINEAPPLE TART TATIN	8.00
Coconut ice cream, coconut crumble, passion fruit	
FORCED YORKSHIRE RHUBARB	8.00
Strawberry, white chocolate, yoghurt (c)	
BELGIAN CHOCOLATE AND BLOOD ORANGE DELICE	8.50

CHEESE

A SELECTION OF CHEESES, CELERY, FIG CHUTNEY,
ARTISAN CRACKERS, GRAPES (C)

Three cheeses
Five cheeses
Seven cheeses

10.00
15.00
20.00

MRS KIRKHAM'S LANCASHIRE WITH GARLIC AND PARSLEY

In Goosnargh Village looking out over Beacon Fell, this award winning raw cows' milk cheese is made by hand using only the milk from the Kirkham family's herd of Holstein Friesians.

SPARKENHOE RED LEICESTER

Made by David and Jo Clarke at Sparkenhoe Farm - a revival of a county classic; matured for six months producing a nutty and sweet taste - the deep orange colour is from a natural plant dye, annatto.

BURT'S BLUE

A semi-soft blue made in Cheshire, with milk sourced from a local dairy known for a richer flavour. It is made in a small vat, making each cheese a labour of love.

SNOWDONIA MATURE CHEDDAR

The Snowdonia Cheese Company was originally established to provide employment in the Denbigh area of North Wales, the company has produced a range of very popular Cheddars using pasteurised milk and vegetarian rennet. Our choice, the Black Bomber is a multi award winner.

GARSTANG WHITE

Produced by the Dewlay family in Lancashire - third generation cheesemakers. A deliciously creamy, soft mould ripened cheese made with local Jersey milk using a brie-style recipe.

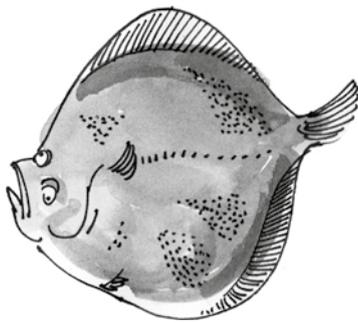
INGLEWHITE GOAT

A favourite with goats cheese lovers. Medium hard and medium strength with a clean tangy bite. Made with pasteurised milk and vegetarian rennet by Carron Lodge at Inglewhite in Lancashire.

GUBBEEN FARMHOUSE

Gubbeen Farm is on the coast of West Cork, made with milk from their own herd, Tom and Giana Ferguson produce a semi-soft, washed-rind cheese.





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.