

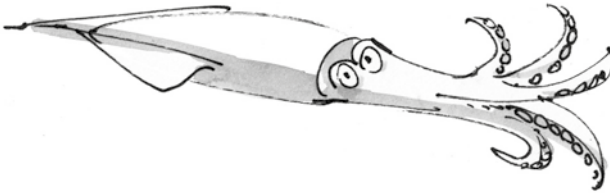
EVENING MENU



THE LONDON CARRIAGE WORKS

STARTERS

SWEETCORN VELOUTÉ charred baby corn, maple syrup (v, c)	6.00
PICKLED MACKEREL ESCABECHE cucumber gel, cucumber ribbons, compressed cucumber, honey mustard dressing (c)	8.00
CHORIZO AND SQUID RISOTTO crispy baby squid, crème fraîche	8.00
CHARGRILLED WHITE ASPARAGUS half soft boiled duck egg, pickled shimeji mushroom, hollandaise (v, c)	8.50
DUCK LIVER PARFAIT smoked duck breast, griottine cherries, croutons	10.50
POACHED QUAIL BREAST honey glazed leg, scotch quails egg, girolle mushrooms	12.50



SIDES

Mixed leaf salad (v, c)	3.00
TLCW signature peppercorn and brandy sauce (v, c)	3.00
Sauce béarnaise (v, c)	3.00
Creamed potato, black truffle, parmesan (v, c)	3.50
Watermelon and feta salad (v, c)	3.50
Triple cooked chips (v, c)	4.00
Minted seasonal British greens (v, c)	4.00

MAINS

MUSHROOM AND SPINACH RAVIOLI mushroom consommé (v)	17.50
<i>Sommelier's recommendation: Bourgogne, Pinot Noir, Pierre Bourée et Fils, Burgundy, France, 2014 (375ml half bottle)</i>	21.00
ROASTED BLACK LEG CHICKEN	18.50
chicken leg pithivier, baby carrots and carrot purée	
<i>Sommelier's recommendation: Ata Rangi, Pinot Noir, Martinborough, New Zealand, 2013 (375ml half bottle)</i>	45.00
POACHED BRILL	22.00
heritage potatoes, shellfish beurre blanc, tomato concassé, samphire (c)	
<i>Sommelier's recommendation: Meursault, Domaine Michelot, Burgundy, France, 2011 (375ml half bottle)</i>	45.00
PORK BELLY, PORK CHEEK	24.00
mustard mash, crispy wafers, pineapple salsa (c)	
<i>Sommelier's recommendation: Beaujolais Villages, Domaine de Gry Sablon, France, 2014 (375ml half bottle)</i>	18.00
PAN FRIED PETERHEAD HAKE	26.00
white Devon crab tortellini, fish velouté, sea herbs	
<i>Sommelier's recommendation: Pouilly Fuissé, 'Clos de Bourg', Roger Luquet, 2015 (375ml half bottle)</i>	29.00
SALT AGED CUMBRIAN FILLET STEAK	30.00
potato dauphinoise, girolles, confit cherry tomatoes, tenderstem broccoli (c)	
<i>Sommelier's recommendation: Crozes Hermitage Classique, Cave de Tain, Rhone Valley, France, 2015 (375ml half bottle)</i>	23.00
CHATEAUBRIAND FOR TWO	75.00
grilled baby tomatoes, buttered broccoli, triple cooked chips, sauce béarnaise	
<i>Sommelier's recommendation: Pomerol, Château Bonalogue, Bordeaux, France, 2006 (375ml half bottle)</i>	50.00
WARM SALAD	12.00
rainbow chard, green beans, broad beans, broccoli, cherry tomatoes, basil pesto, pine nuts (v, c)	
add grilled halloumi (v, c)	5.00
add a chargrilled chicken breast (c)	6.00
add a Scottish salmon fillet (c)	8.00
	
PUDDING	
FRUIT SORBETS AND ICE CREAMS seasonal berries (c)	7.00
LEMON mousse, sorbet, cream filled bun, meringue (c)	7.50
STRAWBERRY jelly, sweet basil, balsamic, strawberry ice cream (c)	8.00
APRICOT hazelnut, whiskey, milk chocolate (c)	8.00
MANGO AND WHITE CHOCOLATE exotic fruit cocktail, passion fruit sorbet (c)	8.00
CHOCOLATE honeycomb, caramel, chocolate soil	8.50

CHEESE

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

Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	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.

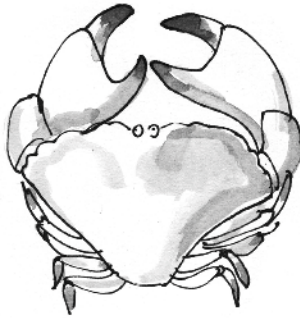


The London Carriage Works brigade is dedicated to sourcing the very best fresh, seasonal and local ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheese makers are all an inspiration to our chefs and waiters.

Alongside our classic meat choices we have been inspired by the UK shores and seas and by zesty, warm Mediterranean and Latin American cooking flavours. From popular demand we have kept the Chateaubriand and Truffle mash, both have become TLCW signature dishes - enjoyed behind and before the pass!

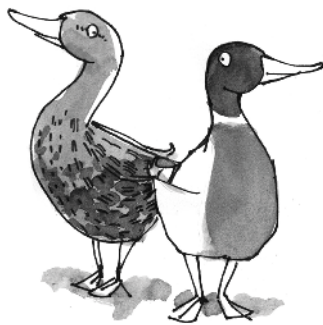
The colours and taste of the fruits in the list of puddings are familiar favourites. Pastry Chef Dave enjoys presenting the traditional deliciousness in contemporary ways.

Tip: For pan fried fish – cook fish skin side down in a hot pan, once cooked set aside to rest. Add butter to the pan and sizzle until nut brown, careful not to burn. Squeeze fresh lemon into the butter then drizzle over the top of the fish, perfect!



We hope you enjoy your dinner and please, we welcome your feedback.

The Brigade: Dave, Jack, Tom, Chris, John, Andris and Mike



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 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.