

BAR MENU



THE LONDON CARRIAGE WORKS

11am - 10pm

SHARING PLATTERS

Served with flatbreads (gf available)

GARDEN

20.00

Hickory smoked beetroot, young tempura broccoli, Romanesco, grilled baby gem, crispy kale, smoked walnut, wild honey (ve)

Sommelier's recommendation (375ml half bottle)

Pouilly Fume, Jean Pabiot, 2015 23.00

SEAFOOD AND SHELLFISH

24.00

Oak smoked salmon, potted shrimp, beer battered cod goujons, pickled herring, salted anchovies, watercress emulsion, tartare sauce

Sommelier's recommendation (375ml half bottle)

Nyetimber Classic Cuvée, n.v 29.00

CHARCUTERIE

24.00

Air dried ham, Milano salami, chorizo, bresaola, marinated Kalamata olives, baba ganoush, smoked paprika, lemon

Sommelier's recommendation (375ml half bottle)

Crozes Hermitage Classique, Cave de Tain, 2015 23.00

SNACKS

Kale crisps (ve, gf)

3.00

Wasabi nuts (ve, gf)

3.00

Salted almonds (ve, gf)

3.00

Freshly baked bread, infused herb butter (v)

3.00

Marinated olives (ve, gf)

4.00

Local honey-glazed sausages

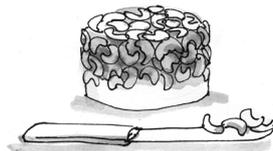
4.00

Triple cooked chips (ve, gf*)

4.00

Truffle and parmesan triple cooked chips (gf*)

4.50



SANDWICHES

**Served on white, wholemeal or gluten free bread
with mixed leaves and vegetable crisps**

MRS KIRKHAM'S CHEDDAR shallot marmalade (v)	7.00
PULLED HAM HOCK caramel apple chutney, crisp onions	7.00
TREACLE-ROASTED BEEF Blackstick's Blue, rocket	8.00

HOT SANDWICHES

**Served on toasted ciabatta with triple cooked chips
and mixed leaves (gf available)**

SCORCHED HALLOUMI olive tapenade, sun-blushed tomato, mint gel (v)	8.50
SEARED FILLET STEAK sticky red onions, smoked garlic mayonnaise	10.50
CLASSIC CLUB roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg	10.50

SOUP

Chef's seasonal soup, freshly baked bread, infused herb butter (v)	6.00
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SALADS

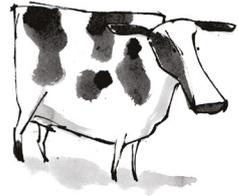
KIDDERTON ASH GOATS CHEESE roasted beets, caramelised fig, aged balsamic dressing (v, gf)	8.00
COMPRESSED PEAR smoked walnut, pickled shallot, Blackstick's Blue (v, gf)	8.00
GARDEN SALAD cherry tomatoes, black olives, cucumber, croutons, aged balsamic, olive oil (ve, gf*)	8.00
SEASONAL WARM GREEN VEGETABLE SALAD Savoy cabbage, kale, leek, chicory, fennel, pickled walnuts, watercress pesto (ve*, gf)	10.00

Add to garden or warm green vegetable salad

scorched halloumi (v, gf)	6.00
chargrilled chicken breast (gf)	6.00
pan fried salmon fillet (gf)	8.00

DISHES

GRIDDLED LOIN OF TUNA	14.00
classic niçoise salad, poached egg, balsamic reduction (gf)	
TLCW BURGER	15.00
sweet-cured bacon, smoked Applewood cheese, triple cooked chips, truffle mayo	
HIGSON'S BEER BATTERED COD FILLET	16.00
triple cooked chips, mushy peas, tartare sauce, lemon	
DRY-AGED RIB-EYE STEAK	28.00
confit cherry tomatoes, wild mushroom fricassee, triple cooked chips (gf*)	



SIDES

Compressed pear, Blackstick's Blue, watercress salad (v, gf)	4.00
Heritage carrots, wild honey, toasted caraway (v, gf)	4.00
Creamed potato, black truffle, parmesan (v*, gf)	4.00
Triple cooked chips (ve, gf*)	4.00
Seasonal greens, mint, shallots (ve, gf)	4.00
Caramelised cauliflower, pine nuts (ve, gf)	4.50
Truffle and parmesan triple cooked chips (gf*)	4.50

PUDDINGS

Caramel crème brûlée, shortbread	6.50
Bread and butter pudding, clotted cream	6.50
Sticky toffee pudding, butterscotch, buttermilk ice cream	6.50
Fruit sorbets and ice creams (v, ve*, gf*)	7.50

CHEESES

Ask for our full list of cheeses.

Selection of regional cheeses, celery, fig chutney, artisan crackers, grapes

Three cheeses	10.00
Five cheeses	15.00
Seven cheeses	20.00

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 poached chicken, free range egg and cress, classic cucumber and roasted salmon with dill and cucumber, served with your choice of loose leaf tea.

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

27.00

A slice of cake and your choice of coffee

6.00

Cream tea

6.00

a warm scone served with clotted cream, preserves and your choice of loose leaf tea.

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 creams, 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
LOOSE LEAF TEA: English breakfast, Earl Grey, peppermint, gunpowder green, chamomile, red berry crush	3.00

SOFT DRINKS

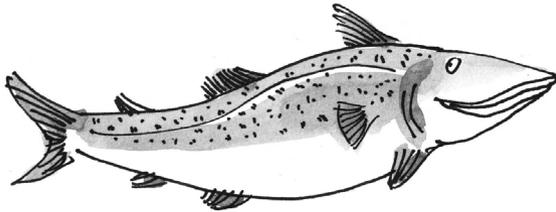
Pago juices: pineapple, peach, apple, mango, cranberry, tomato	2.75 (200ml)
Franklin & Sons natural tonics and sodas	2.45 (200ml)
Coca Cola	2.45 (200ml)
Diet Coke	1.95 (200ml)
Acqua Panna, San Pellegrino still and sparkling water	2.50 (250ml) / 4.50 (750ml)

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 cheesemakers are all an inspiration to our chefs and restaurant team.

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

Head Chef - Mike Kenyon

Head Pastry Chef - Dave Butterworth



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.

gf indicates that the dish is gluten free.

ve indicates that the dish is vegan.

**indicates that the dish can be adapted to be suitable for vegetarian, vegan or gluten free - 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.

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