

EVENING MENU



THE LONDON CARRIAGE WORKS

SOMMELIER'S SELECTION APERITIFS

WHITE PORT AND TONIC Martins de Sá white port, Franklin & Sons tonic	5.95
GIN AND TONIC Alchemist Gin, Franklin & Sons tonic	6.95
APEROL SPRITZ Aperol, Prosecco, soda	8.50
ST-GERMAIN SPRITZ St-Germain elderflower liqueur, Prosecco, soda	8.50
THE BELLINI Lallier Champagne, peach juice	12.50
CLASSIC CHAMPAGNE COCKTAIL Lallier Champagne, brown sugar, Martell VS, bitters	12.50

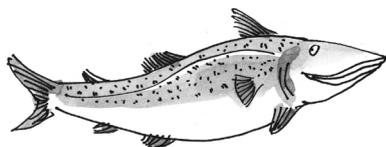
CHEF'S DAILY AMUSE BOUCHE

Please ask your waiter for today's choice

3.00

STARTERS

ROASTED RED CABBAGE SOUP apple, shallots, pickled raisins (gf, ve)	6.50
KIDDERTON ASH GOATS CURD old English tomatoes, onion seed crisp, charcoal emulsion (v, gf*)	8.00
BALLOTINE OF SALMON fermented fennel, horseradish, buttermilk, nasturtium oil (gf)	9.00
SMOKED GROUSE duck liver parfait, quince jelly, raisins (gf*)	9.00
VENISON LOIN chocolate tortellini, beetroot, blackberries (gf)	10.50
HAND DIVED SCALLOP pressing of ham hock, sweetcorn, ham scratching (gf)	12.50



SHARING PLATTERS

Served with flatbreads (gf available)

GARDEN hickory smoked beetroot, young tempura broccoli, Romanesco, grilled baby gem, crispy kale, smoked walnuts, wild honey (ve)	20.00
SEAFOOD AND SHELLFISH oak smoked salmon, potted shrimp, battered cod goujons, pickled herring, salted anchovies, watercress emulsion, tartare sauce	24.00
CHARCUTERIE air dried ham, Milano salami, chorizo, bresaola, marinated Kalamata olives, baba ganoush, smoked paprika, lemon	24.00

MAINS

PUMPKIN GNOCCHI	17.50
sage, capers, shallots, crispy spinach (v)	
<i>Sommelier's recommendation: Villa la Pagliaia, Chianti Classico, Tuscany, Italy, 2016 (375ml half bottle) 18.00</i>	
CARROT VARIATIONS	17.50
walnuts, cream cheese, gingerbread (v, ve*)	
<i>Sommelier's recommendation: Pieropan, Soave Classico, Veneto, Italy, 2017 (375ml half bottle) 22.00</i>	
GUINEA FOWL	22.00
spinach, mushroom duxelles, leek, bacon and leg pie	
<i>Sommelier's recommendation: Meursault, Domaine Michelot, Burgundy, France, 2011 (375ml half bottle) 45.00</i>	
FIVE SPICE PORK LOIN	22.00
belly, cheek, quaver, pineapple, chilli (gf)	
<i>Sommelier's recommendation: Dominique Morel, Fleurie, France, 2016 (375ml half bottle) 24.00</i>	
SALT WATER COD	24.00
salsify, clams, fennel, kale, squid ink prawn cracker (gf*)	
<i>Sommelier's recommendation: Pouilly-Fuisse, 'Clos du Bourg', Roger Luquet, Burgundy, France, 2015 (375ml half bottle) 29.00</i>	
SALT MARSH LAMB RUMP	24.00
confit neck, broccoli purée, anchovy, black olive crumble (gf)	
<i>Sommelier's recommendation: Rioja Vega Crianza, Rioja, Spain, 2015 (375ml half bottle) 17.00</i>	
DRY-AGED RIB-EYE	28.00
short rib, Anna potatoes, shallots, chard, smoked bone marrow	
<i>Sommelier's recommendation: Crozes Hermitage Classique, Cave de Tain, Rhône, 2015 (375ml half bottle) 23.00</i>	
Peppercorn and brandy sauce (gf)	3.00
Sauce béarnaise (v, gf)	3.00
CHATEAUBRIAND FOR TWO	80.00
baked baby tomatoes, braised kale, triple cooked chips, sauce béarnaise (gf*)	
<i>Sommelier's recommendation: Pomerol, Chateau Bonalogue, Bordeaux, 2010 (375ml half bottle) 55.00</i>	



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

FRUIT SORBETS AND ICE CREAMS

hedgerow berries (gf*, v, ve*)

7.50

BANANA PARFAIT

lime, peanut, burnt butter crumb (v, gf*)

7.50

BUTTERSCOTCH AND SOY ICE CREAM

apple and Champagne jelly, candy floss, meringue (gf, ve)

8.00

CHOCOLATE AND ORANGE MOUSSE

chocolate soil, confit orange sorbet (gf, v)

8.00

CARAMEL RAVIOLI EXPLOSIONS

popcorn broth, toffee popcorn

8.50

ASSIETTE OF CHOCOLATE

hazelnut, bitter chocolate ice cream (gf)

8.50



CHEESES

A SELECTION OF CHEESES, CELERY, FIG CHUTNEY,
ARTISAN CRACKERS, GRAPES



Three cheeses
Five cheeses
Seven cheeses

10.00
15.00
20.00

MRS KIRKHAM'S LANCASHIRE WITH GARLIC AND PARSLEY

This award-winning raw cows milk cheese is made by hand, using milk from the Kirkham family's herd of Holstein Friesians in Goosnargh Village overlooking the Beacon Fell.

SPARKENHOE RED LEICESTER

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

BLACKSTICK'S BLUE

The Butler Family are fourth generation cheesemakers. This smooth and creamy blue is from their pedigree herd at Wilson Fields Farm in Lancashire.

SNOWDONIA MATURE CHEDDAR

The Snowdonia Cheese Company was originally established to provide employment in the Denbigh area of North Wales. The company produces 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.

KIDDERTON ASH GOATS

Handmade from local pasteurised goats milk at the Butler's Ravens Oak Dairy in Nantwich. Prior to maturing, the log-shaped cheese is sprinkled with charcoal ash - a perfect contrast to the soft delicate creamy texture within.

GUBBEEN FARMHOUSE

Made by Tom and Giana Ferguson at Gubbeen Farm on the West Cork coast - a semi-soft, washed-rind cheese.

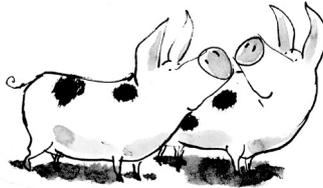


The London Carriage Works brigade is dedicated to sourcing the very best fresh, seasonal and local ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheesemakers are all an inspiration to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