



Sample January Prix Fixe

Monday - Friday 12 noon - 3pm, 5pm - 10pm

Saturday 12 noon - 3pm, 5pm - 6:30pm

Sunday 12 noon - 9pm

Amuse Bouche

Compressed chicken thigh, fennel velouté, pickled fennel
(supplement £2.50)

Starter

Hazelnut encrusted swordfish, clams, Mediterranean vegetables, chorizo jam
(supplement £2.50)

Parsnip velouté, sage (v, gf)

Honey roasted duck, duck liver parfait, blackberry, brioche, candled walnut

Moroccan cous cous, feta, mint, squash, lemon

Main

Wild mushroom open lasagne, garlic and cream sauce, dried onion, parmesan (v)

Pan fried salmon fillet, mange tout, broad beans, mussel and dill buerre blanc (gf)

Lamb rump, salsa, braised baby gem, avocado

Glazed pork belly, seared scallop, parsnip, apple, celeriac
(supplement £5.00)

Sides (v, gf)

Triple cooked chips

Duck fat roast potatoes

Wilted seasonal greens

Brussels sprouts, bacon, sage, pancetta

£4.00 per portion

Pudding

Honey bavarois, apricot, yoghurt ice cream

Blood orange curd, milk, walnut

Chocolate torte, pistachio, raspberry sorbet

Add some extra cheese

A selection of three British artisan cheeses served with fig and onion chutney, artisan crackers, grapes and celery
(supplement £10.00)

Two courses £23.50

Three courses £29.00

Mike Kenyon
Head Chef

v indicates that the dish is gluten free.

gf indicates that the dish is gluten free.

Tips - we add a 10% discretionary charge to your bill. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.