

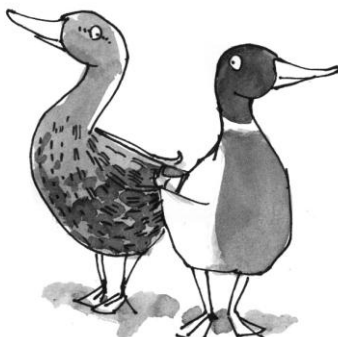
THE LONDON CARRIAGE WORKS

Sample prix fixe menu

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

Tuesday - Saturday 12 noon - 3pm, 5pm - 6.30pm

Sunday 12 noon - 9pm



Starter

Roasted tomato and chilli soup (v, gf*)

Smoked salmon, pickled fennel, watercress, keta caviar (gf)

Goats curd, heritage tomatoes, basil, black onion tuille (gf)

Duck breast, blackberry, quince, hazelnut, port and redcurrant dressing (gf)
(£2.50 supplement)

Main

Seared bass, spring vegetables, citrus (gf*)

Chicken, crushed potato, kale, red wine jus (gf)

Baked tomato, shallot, goats curd, kale pesto, smoked walnut (v)

Pan roasted lamb rump, niçoise vegetable, balsamic, honey (gf)
(£5.00 supplement)

Sides (v, gf)

Triple cooked chips

Wilted seasonal greens

Honey glazed carrots

Traditional Greek salad

£4.00 per portion

Pudding

Compressed apple, goats cheese, walnut, green apple sorbet (gf, ve*)

Carrot cake, cream cheese, pickled raisins (v)

Coconut pannacotta, fruit cocktail, pineapple sorbet (gf)

A selection of three British artisan cheeses served with fig and onion chutney, artisan crackers,
grapes and celery
(£4.50 supplement)

Two courses £23.50 | Three courses £29.00

Mike Kenyon

Head Chef

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.