

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

26.00

A slice of cake and your choice of coffee

6.00

Cream tea

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

6.00

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

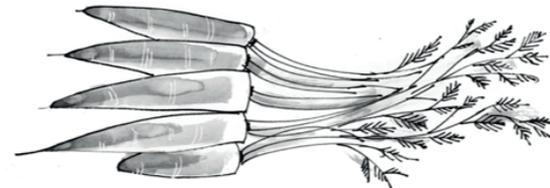
ESPRESSO single / double	2.50 / 3.50
AMERICANO a shot of espresso topped up with hot water	3.00
MACCHIATO a shot of espresso with a drop of foamed milk	3.00
CAPPUCCINO one third espresso, one third milk and one third foam	3.50
LATTE a shot of espresso topped up with steamed milk and foam	3.50
FLAT WHITE 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, strawberry	2.75 (200ml)
Franklin & Sons natural tonics and sodas	2.45 (200ml)
Lemonade	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.
Executive 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.

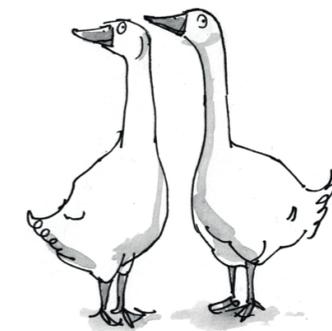
**indicates that the dish can be adapted to be suitable for vegetarian, vegan or gluten free - please speak to your waiter.*

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.

Follow us on social media:



BAR MENU



THE LONDON CARRIAGE WORKS

11am - 10pm

SHARING PLATTERS

Served with flatbreads (gf available)

GARDEN **20.00**
hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (ve)
Sommelier's recommendation (375ml half bottle)
Pouilly-Fumé, Jean Pabiot, 2015 23.00

SEA **24.00**
oak-smoked salmon, potted local shrimp, salt-cured cod goujons, pickled herring, sundried tomato emulsion, sauce gribiche
Sommelier's recommendation (375ml half bottle)
Nyetimber Classic Cuvée, n.v 29.00

LAND **24.00**
Milano salami, prosciutto, bresaola, cured and smoked duck, marinated kalamata olives, aged balsamic, taleggio
Sommelier's recommendation (375ml half bottle)
Crozes-Hermitage Classique, Cave de Tain, 2015 23.00

SNACKS

Kale crisps (ve, gf) **3.00**
Wasabi peas (ve, gf) **3.00**
Spiced almonds (ve, gf) **3.00**
Freshly baked bread, smoked English 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 **7.00**
shallot marmalade (v)

PULLED HAM HOCK **7.00**
caramel apple chutney, crisp onions

TREACLE-ROASTED BEEF **8.00**
Blackstick's Blue, rocket

HOT SANDWICHES

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

SCORCHED HALLOUMI **8.50**
olive tapenade, sun-blushed tomato, mint gel (v)

SEARED FILLET STEAK **10.50**
sticky red onions, smoked garlic mayonnaise

CLASSIC CLUB **10.50**
roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg

SOUP

Chef's soup, freshly baked bread, smoked English butter (v) **6.00**

SALADS

KIDDERTON ASH GOATS CHEESE **8.00**
roasted beets, caramelised fig, aged balsamic dressing (v, gf)

COMPRESSED PEAR **8.00**
smoked walnut, pickled shallot, Blackstick's Blue (v, gf)

GARDEN SALAD **8.00**
cherry tomatoes, black olives, cucumber, croutons, aged balsamic, olive oil (ve, gf*)

SEASONAL WARM GREEN VEGETABLE SALAD **10.00**
Savoy cabbage, kale, leek, chicory, fennel, pickled walnuts, watercress pesto (ve*, gf)

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**

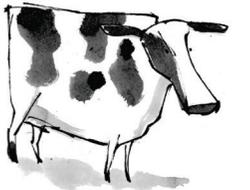
DISHES

GRIDDLED LOIN OF TUNA **14.00**
classic niçoise salad, poached hens egg, balsamic reduction (gf)

TLCW HAND PRESSED BURGER **15.00**
triple cooked chips, harissa mayo, sweet-cured bacon, smoked Applewood cheese

LOCAL BEER BATTERED COD FILLET **16.00**
triple cooked chips, mushy peas, homemade tartare sauce, lemon

SALT-AGED FILLET STEAK **28.00**
confit cherry tomatoes, wild mushroom fricassee, triple cooked chips (gf*)



SIDES

Garden salad (v, gf) **4.00**
Heritage carrots, wild honey, toasted caraway (v, gf) **4.00**
New potatoes, smoked sea salt, mint (v, gf) **4.00**
Triple cooked chips (ve, gf*) **4.00**
Seasonal greens, mint, roast garlic, pine nuts (ve, gf) **4.00**
Creamed potato, black truffle, parmesan (v*, gf) **4.00**
Truffle and parmesan triple cooked chips (gf*) **4.50**

PUDDINGS

TLCW Eton mess (v, gf) **6.50**
Bread and butter pudding, vanilla ice cream (v) **6.50**
Sticky toffee pudding, butterscotch, buttermilk ice cream (v) **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**