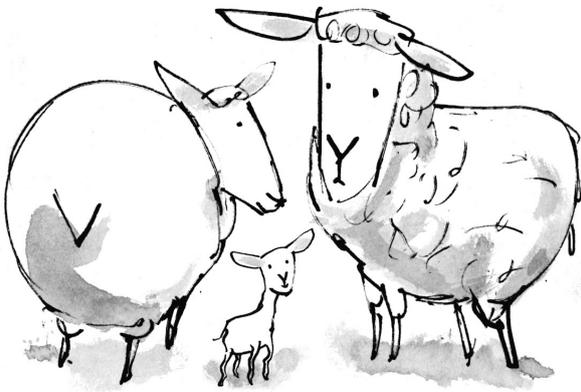


EVENING MENU



THE LONDON CARRIAGE WORKS

STARTERS

CARAMELISED CAULIFLOWER AND TRUFFLE VELOUTÉ marjoram espuma (ve, gf)	6.00
CONFIT CHICKEN THIGH, CELERIAC REMOULADE egg yolk, puffed wild rice (gf)	8.00
SALT BAKED BEETROOT, EWES CURD smoked hazelnuts, compressed celery (v, gf)	8.00
PORK CHEEK, HAM HOCK CROQUETTE swede, green apple, star anise	8.50
WOOD PIGEON BREAST, HONEY BRAISED LEG parsnip, radish, damson (gf)	10.50
PAN SEARED SCALLOPS, CHICKEN TORTELLINI shallot, carrot, leek, chicken jus	12.00

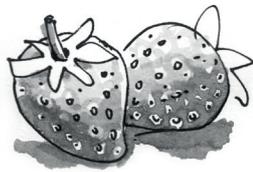


SIDES

Mixed leaf salad (v, gf)	3.00
Creamed potato, black truffle, parmesan (v, gf)	3.50
Compressed pear and smoked walnut salad (v, gf)	3.50
Triple cooked chips (v, gf)	4.00
Minted seasonal greens (v, gf)	4.00

MAINS

SALT BAKED CELERIAC	17.50
black truffle, smoked potato, charred shallots, pickled mushrooms (ve, gf)	
<i>Sommelier's recommendation: Pouilly Fume, Domaine Jean Pabiot</i>	24.00
<i>Pouilly, 2013 (375ml half bottle)</i>	
SMOKED TOFU	17.50
fennel, green apple, white bean, cider reduction, braised Hispi cabbage (ve, gf)	
<i>Sommelier's recommendation: Dandelion Vineyards Riesling, South Australia, 2014 (375ml half bottle)</i>	22.00
MAIZE FED CHICKEN BREAST	19.50
crispy wing, potato terrine, carrot, candied hazelnuts	
<i>Sommelier's recommendation: Pieropan, Soave Classico Venet, 2016 (375ml half bottle)</i>	22.00
WILD RABBIT BALLENTINE	22.00
pancetta, leek, wild mushroom, pomme Anna, broad beans (gf)	
<i>Sommelier's recommendation: Beaujolais Villages, Domaine de Gry Sablon, 2016 (375ml half bottle)</i>	18.00
SEARED SALT WATER COD	24.00
tempura cheek, broccoli, smoked almonds, beluga butter emulsion	
<i>Sommelier's recommendation: Pouilly Fuisse, 'Clos de Bourg' Roger Luquet, Burgundy, 2015 (375ml half bottle)</i>	29.00
SALT MARSH SPRING LAMB LOIN	25.00
confit lamb, braised potatoes, gem, peas, anchovies (gf)	
<i>Sommelier's recommendation: Rioja Vega, Rioja, 2010 (375ml half bottle)</i>	18.00
CUMBRIAN SALT AGED FILLET OF BEEF	30.00
braised shin, smoked tongue, red cabbage, truffle mash, red wine jus	
<i>Sommelier's recommendation: Crozes Hermitage Classique, Cave de Tain, Rhône, 2015 (375ml half bottle)</i>	23.00
Add TLCW signature peppercorn and brandy sauce (v, gf)	3.00
Add sauce béarnaise (v, gf)	3.00
CHATEAUBRIAND FOR TWO	75.00
grilled baby tomatoes, buttered tenderstem broccoli, triple cooked chips, sauce béarnaise (gf)	
<i>Sommelier's recommendation: Pomerol, Chateau Bonalque, Bordeaux, 2010 (375ml half bottle)</i>	50.00
PUDDING	
FRUIT SORBETS AND ICE CREAMS	7.00
seasonal berries (gf)	
PASSIONFRUIT AND MANGO BRÛLÉE	7.50
coconut biscotti, toasted marshmallow	
PEPPERMINT MOUSSE	8.00
rosemary ganache macaron, white chocolate soil, lavender ice cream	
STEWED STRAWBERRIES	8.00
sesame cream, roast strawberry purée, burnt honey ice cream (gf)	
LEMON DRIZZLE	8.00
lemon cream, edible flowers	
CHOCOLATE HAZELNUT MOUSSE	8.50
banana, caramel, sable Breton	



CHEESE

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

In Goosnargh Village looking out over Beacon Fell, this award winning raw cows milk cheese is made by hand using only the milk from the Kirkham family's herd of Holstein Friesians.

SPARKENHOE RED LEICESTER

Made by David and Jo Clarke at Sparkenhoe Farm - a revival of a county classic; matured for six months producing 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 cheese makers. 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 has produced 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

Gubbeen Farm is on the coast of West Cork, made with milk from their own herd, Tom and Giana Ferguson produce a semi-soft, washed-rind cheese.

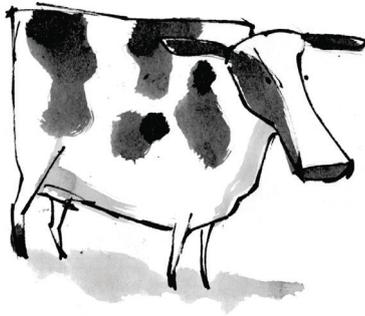


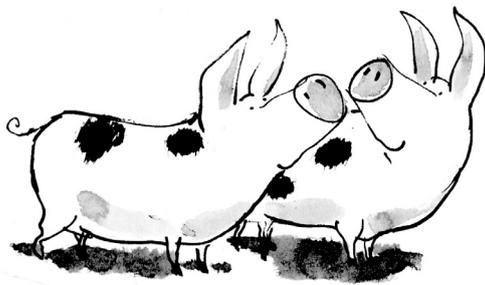
The London Carriage Works brigade is dedicated to sourcing the very best fresh, seasonal and local ingredients available. The quality and variety of the North West's farm produce, the freshness of the seafood from our fishmongers and the traditions of our chosen cheese makers are all an inspiration to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

Tip: Season your cooking from start to finish (especially with sea salt). Seasoning in stages means you should not have to season at the table. It builds and layers your flavours, turning ordinary ingredients into extraordinary ones.

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

Head Chef - Mike Kenyon, Head Pastry Chef - Dave Butterworth and the rest of the Brigade.





We hope you enjoy your time with us.

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.

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.