

# THE LONDON CARRIAGE WORKS

## Grand National Menu



### Starter

Spring pea velouté, sheeps yoghurt, mint, puffed rice (gf, ve\*)

Heritage beetroot, potato terrine, truffle, onion velouté (ve, gf)

Torched mackerel tartare, horseradish ice cream, bonito, pickled courgette (gf)

TLCW ham, egg, chips

### Main

Caramelised cauliflower, pickled walnut, kohlrabi, golden raisins, pumpernickel (ve, gf\*)

Butter poached halibut, parmesan gnocchi, bisque, coastal vegetables

Poached and roasted chicken breast, confit leg, bacon jam, baby gem, corn crisps (gf\*)

Salt marsh lamb rump, spring vegetables, ricotta croquette, salsa verde

### Sides

Creamed potato, black truffle, parmesan (v\*, gf) £4.00

Compressed pear, Blackstick's Blue, watercress salad (v, gf) £4.00

Triple cooked chips (ve, gf) £4.00

Seasonal greens, mint, roasted garlic, pine nuts (ve, gf) £4.00

Heritage carrots, wild honey, toasted caraway (v, gf) £4.00

### Pudding

Cookies and cream, chocolate ice cream, vanilla mousse (v)

Goats cheese and walnut parfait, granny smith, blackberry (v, gf)

TLCW's chocolate orange, mousse, chocolate soil, marzipan leaf (v, gf)

Three regional cheeses, celery, fig chutney, artisan crackers, grapes (gf\*)

Poached pear, seasonal berry compote, sorbet (ve, gf)

**£40**

Mike Kenyon  
Executive Head Chef

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; ve indicates that the dish is vegan; gf indicates that the dish is gluten free;  
\* indicates that the dish can be adapted to be suitable for 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.