

# THE LONDON CARRIAGE WORKS

## SPRING A LA CARTE MENU

### APERITIF

Nyetimber Classic Cuvée (ve) 15.00

### PRE-DINNER NIBBLES

LAMB 7.00  
Lamb breast, potato, buckwheat, jus, mint (gf)

CAULIFLOWER 7.00  
Cauliflower cheese royale, wild rice, hazelnut, tarragon (n\*, ve)

### STARTERS

ASPARAGUS 11.00  
Broad beans, peas, samphire, radish, yeast (gf, ve)  
*Soave Classico, Pieropan, Veneto, Italy (ve) 11.00 (125ml)*

COD 14.00  
Salted cod, green tomato, fennel marmalade, chilli (gf)  
*Alba Vega, Albariño, Rías Baixas, Spain (ve) 10.50 (125ml)*

OCTOPUS 13.00  
Octopus terrine, sesame, soy, puffed rice, cured egg yolk, sea fig (gf)  
*Alba Vega, Albariño, Rías Baixas, Spain (ve) 10.50 (125ml)*

QUAIL 14.00  
Roasted quail breast, braised leg, carrot, date, bee pollen (gf)  
*Beaujolais Lantignié, Jean-Marc Burgaud, Beaujolais, France 10.50 (125ml)*

PORK 13.00  
Pork cheek croquette, sweetcorn, black garlic, scratchings (gf)  
*Sileni, Cellar Selection, Pinot Noir, Hawke's Bay, New Zealand 8.00 (125ml)*

VENISON 14.00  
Pan roasted venison loin, pickled walnut, celeriac, wild mushroom, chive (gf, n\*)  
*Côtes du Rhône Villages, Boutinot, Rhône, France (ve) 7.50 (125ml)*

### MAINS

MUSHROOM 22.00  
King oyster, sticky turnip, cauliflower, leek, brown plant butter, chive (gf, ve)  
*Circumstance, Chenin Blanc, Stellenbosch, South Africa 7.75 (125ml)*

BEETROOT 24.00  
Beetroot tart, brassicas, burnt leek, almond pesto (n, ve)  
*Sileni, Cellar Selection, Pinot Noir, Hawke's Bay, New Zealand 8.00 (125ml)*

SALMON 32.00  
Loch Duart salmon, belly croquette, chicory, smoked salmon velouté, peas, lemon, dill (gf)  
*Pouilly Fumé, Domaine Pabiot, Loire, France (v) 12.50 (125ml)*

HALIBUT 34.00  
Butter poached halibut, green apple, sorrel, smoked eel (gf)  
*Chablis 1er Cru, Domaine Testut, Burgundy, France 20.00 (125ml)*

CHICKEN 32.00  
Pan roasted cornfed chicken, potato and bacon terrine, chilli jam, Roscoff, tarragon (gf)  
*Le Cabanon, Viognier, Rhône, France 8.25 (125ml)*

LAMB 36.00  
Cumbrian lamb rump, spring vegetables, ricotta, salsa verde, mint (gf)  
*Côtes du Rhône Villages, Boutinot, Rhône, France (ve) 7.50 (125ml)*

RABBIT 34.00  
Rabbit loin and leg ballotine, pancetta, hash cake, Madeira (gf)  
*Aloxe-Corton, Château Philippe Le Hardi, Burgundy, France (ve) 20.00 (125ml)*

## SIDES

Pea fricassee, pancetta, shallots (gf)	7.00
Charred brassicas, lemon thyme, whey butter (gf, v, ve*)	7.00
BBQ broccoli, lemon, thyme (gf, ve)	7.00
Confit new potatoes, mint, garlic (gf, ve)	7.00
Creamed potato, crispy shallots (gf*)	7.00
Truffle and parmesan triple-cooked chips (gf*, v, ve*)	7.00
Rosemary and black garlic triple-cooked chips (gf*, v, ve*)	7.00

## PUDDINGS

<b>APPLE</b>	12.00
Caramelised apple, puff pastry, thyme ice-cream, caramel (ve*) <i>Tokaji Aszú, '5 Puttonyos', Crown Estates, Hungary 12.50 (50ml)</i>	
<b>LEMON</b>	12.00
Lemon tart, tonka, meringue, mascarpone <i>Nyetimber, Classic Cuvée (ve) 15.00 (125ml)</i>	
<b>RHUBARB AND CUSTARD</b>	12.00
Crème brûlée, cardamon, rhubarb, shortbread (gf*, ve) <i>Ginestet, Sauternes Classique, Bordeaux, France 6.00 (50ml)</i>	
<b>PRALINE</b>	12.00
White chocolate, almond, brown butter ice-cream (n, gf*) <i>Donnafugata, Ben Rye, Passito di Pantelleria, Sicily 12.00 (50ml)</i>	
<b>TIRAMISU</b>	12.00
Espresso, marsala, cocoa, mascarpone, miso (v) <i>PX Espresso Martini: Vodka, Pedro Ximenez, Kahlua, Coffee 12.00</i>	

## CHEESES

Selection of British cheeses, celery, chutney, grapes, fruitcake, crackers (gf\*, v\*)  
Ask for our full list of cheeses.

Three cheeses	15.00
Five cheeses	20.00
Seven cheeses	25.00

*Krohn Vintage port, Portugal, 2016 (ve) 12.00 (50ml)*

## COFFEE AND FUDGE

7.00

**Executive Head Chef - Mike Kenyon**

**Head Pastry Chef - Emily Milne**



gf - gluten free. n - contains nuts. ve - vegan. v - vegetarian.

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

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst the team.

# THE LONDON CARRIAGE WORKS

## PRIX FIXE MENU

Two courses £29.00    Three courses £35.00

### AMUSE BOUCHE

Beef cheek, whipped potato, crispy onion (gf\*) **4.00 supplement**

Celeriac, fondant, chive, crispy kale (ve, gf\*) **4.00 supplement**

### STARTERS

Carrot and ginger velouté, maple, hazelnut, chive (ve, gf, n\*)

Onion tart, vegan feta, frisée, basil emulsion (ve)

Cod, celeriac, fennel marmalade, kale (gf)

Lamb shoulder, baby aubergine, courgette, lamb sauce, mint (gf) **2.50 supplement**

### MAINS

Grilled cauliflower steak, black garlic, celeriac, cavolo nero, pickled raisin, apple (ve, gf)

Seared fillet of sea bass, parmesan polenta cake, samphire, sauce vierge, dill (gf)

Chicken supreme, fondant potato, savoy cabbage, squash purée (gf)

Lamb rump, bombay aloo, chilli emulsion, tenderstem broccoli, curry sauce (gf) **5.00 supplement**

### SIDES

Garlic and rosemary chips (gf\*, ve) **7.00**

BBQ broccoli, pinenuts, smoked salt (gf, ve\*) **7.00**

Autumn greens, shallots, mint (gf, n\*, ve) **7.00**

Glazed carrots, hazelnuts, maple (gf, n\*, ve) **7.00**

### PUDDINGS

Caramelised apple terrine, puff pastry, salted caramel ice cream (ve)

Coffee panna cotta, hazelnut, popcorn, orange (gf, n\*)

Lemon and rose tiramisu (v)

Three British cheeses, quince jelly, candied walnuts, spiced apple and sultana chutney, grapes, celery, crackers (gf\*, n\*, v\*) **3.00 supplement**

**n-contains nuts   v- vegetarian   ve - vegan   gf- gluten free** \*- indicates that the dish can be adapted to be suitable for the above dietary requirements. Please speak to your waiter if you have any allergies or dietary requirements.

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

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# AFTERNOON TEA MENU



THE LONDON CARRIAGE WORKS

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## AFTERNOON TEA

**Monday to Thursday 12 noon - 4pm**

**35.00**

**Friday to Sunday 12 noon - 3pm**

A traditional array of freshly baked cakes and delicacies with finger sandwiches, warm scones, fresh berries, clotted cream and preserves, served with your choice of loose leaf tea.

**With a glass of Villa Sandi Prosecco, n.v**

**45.00**

**With a glass of Nyetimber Classic Cuvée, n.v**

**50.00**

**With a glass of Perrier-Jouët Grand Brut, n.v**

**55.00**

**With a glass of Lunetta sparkling wine 0%**

**41.50**

Choose from our loose leaf teas from Liverpool Tea Warehouse:

### CHAMOMILE

Naturally caffeine-free and helps to induce relaxation and calmness.

### PEPPERMINT

A cool, calm and refreshing character with crisp menthol flavours.

### EARL GREY

A classic black Earl Grey tea with flavours of bergamot.

### RED BERRY

A deliciously fruity, sweet and tangy infusion with flavours of red berry.

### GUNPOWDER GREEN

The yellow-toned liquor is full-bodied, rich and earthy with a slightly smoky, nutty character.

### ROOIBOS

The long, fine, rust coloured needles produce a beautiful ruby cup with soft, sweet, aromatic flavours.

### LEMONGRASS AND GINGER

A well balanced blend of spicy ginger and refreshing lemongrass with a hint of liquorice.

### MASALA CHAI

An aromatic black tea blended with fragrant Indian spices. Rich, spicy, and satisfying.

### LIVERPOOL BREAKFAST

Smooth, bold and full-bodied with notes of cocoa, caramel and malt.

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 cakes, scones and puddings are made by our own sweet patisserie team.

Although we take all necessary precautions, dishes may contain trace amounts of other allergens due to being prepared in a kitchen that handles multiple ingredients.

Tips: we add a 12.5% discretionary charge to your bill. This is shared proportionally amongst The London Carriage Works team.



# BAR MENU

## SNACKS

Kale crisps (gf, ve)	4.00
Freshly baked bread, whipped butter (v, ve*)	5.00
Harissa spiced mixed nuts (gf, n, ve)	5.00
Marinated olives (gf, ve)	5.00
Honey-glazed sausages	6.50



## SHARING PLATTERS

Served with fresh bread (gf available)

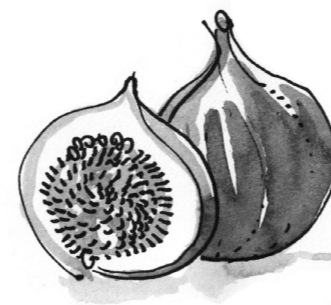
<b>LAND</b>	<b>26.00</b>
treacle beef, ham hock, pork pies, sausage rolls, black pudding, pickled onions, chutney	
<b>SEA</b>	<b>26.00</b>
oak-smoked salmon, crayfish, salt-cured goujons, dusted paprika crispy whitebait, sun-dried tomato emulsion, sauce gribiche	
<b>GARDEN</b>	<b>22.00</b>
hickory-smoked beetroot, tempura broccoli, roasted cauliflower, griddled chicory, crispy kale, candied hazelnuts, butter bean houmous (n*, ve)	

## CHEESES

Served with crackers, date and apple chutney, grapes, celery and aged fruit cake (gf\*, v\*)

Three cheeses	15.00
Five cheeses	20.00
Seven cheeses	25.00

Please ask for our full list of cheeses



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## SOUP

Chef's soup, freshly baked bread, whipped butter (gf\*, v\*, ve\*) **8.00**

## SANDWICHES

**Served on white, wholemeal or gluten-free bread with mixed leaves and vegetable crisps**

SNOWDONIAN CHEDDAR **8.00**  
shallot marmalade (v)

MEDITERRANEAN VEGETABLE **8.00**  
rocket pesto, smoked paprika houmous (n, ve)

PULLED HAM HOCK **9.00**  
caramel apple chutney, crisp onions (gf\*)

CRAYFISH **10.00**  
green tabasco, babygem

## HOT SANDWICHES

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

SCORCHED HALLOUMI **12.00**  
olive tapenade, sun-blushed tomato, (n, v)

BLACKENED CAJUN CHICKEN **13.00**  
burnt lime mayonnaise

SEARED FILLET STEAK **15.00**  
sticky red onions, smoked garlic mayonnaise

CLASSIC CLUB **15.00**  
roasted chicken, smoked bacon, lettuce, tomato, mayonnaise, crispy fried egg



## DISHES

PORTOBELLO MUSHROOM BURGER **14.00**  
red onion jam, vegan cheese, siracha mayonnaise, triple-cooked chips (ve)

TLCW BURGER **18.00**  
harissa mayo, sweet-cured bacon, smoked Applewood cheese, triple-cooked chips

LOCAL BEER-BATTERED COD FILLET **19.00**  
mushy peas, homemade tartare sauce, lemon, triple-cooked chips

SEARED SALMON NIÇOISE **20.00**  
green beans, sun-dried tomatoes, new potatoes, black olives, poached egg, balsamic (gf)

8OZ SALT-AGED SIRLOIN STEAK **30.00**  
confit cherry tomatoes, wild mushroom fricassée, triple-cooked chips (gf\*)

## SALADS

COMPRESSED PEAR **12.00**  
smoked walnut, pickled shallot, Blackstick's Blue (gf, n\*, v)

SEASONAL WARM GREEN VEGETABLE SALAD **12.00**  
pickled walnuts, basil pesto (gf, n\*, ve)

CAESER SALAD **14.00**  
cos, anchovies, croutons, parmesan (gf\*)

KIDDERTON ASH GOATS CHEESE **14.00**  
roasted beets, pomegranate, pumpkin seeds, sherry vinegar (gf, v)

**Top any salad with:**  
scorched halloumi (gf, v) **6.00**  
thyme-roasted chicken breast (gf) **7.50**  
pan-seared salmon fillet (gf) **8.00**

## SIDES

Garlic and rosemary chips (gf\*, ve) **7.00**  
Truffle and parmesan chips (gf\*) **7.00**  
Seasonal greens (gf, ve) **7.00**  
Creamed potato (gf\*, v) **7.00**  
Caesar salad (gf\*) **7.00**

## PUDDINGS

Ice creams and sorbets (gf\*, v, ve\*) **6.50**  
Sticky toffee pudding, butterscotch, ice cream (v) **8.50**  
Cheesecake, mixed berry compote (v) **8.50**  
Chocolate brownie, vanilla ice cream (v) **8.50**

**A SELECTION OF CAKES** **8.50**  
and your choice of tea or coffee

**CREAM TEA** **10.00**  
Warm scones (fruit and plain), served with clotted cream and preserves, and your choice of loose leaf tea.



## HOT DRINKS

	single/double
Coffee from 92°	
Espresso	<b>3.00   4.00</b>
Macchiato	<b>3.00   4.00</b>
Americano	<b>4.00</b>
Cappuccino	<b>4.50</b>
Latte	<b>4.50</b>
Flat white	<b>4.50</b>
Mocha	<b>5.00</b>
Hot chocolate	<b>4.00</b>
Loose leaf tea from Liverpool Tea Warehouse:	<b>4.50</b>
English breakfast, Earl Grey, chamomile, green, lemongrass and ginger, masala chai, peppermint, red berry, rooibos	

For wines, cocktails, beers and soft drinks, see our drinks menu!

# DRINKS MENU

## DRAUGHT BEER

Estrella Damm 4.6%	3.35 (284ml)	6.75 (568ml)
Paulaner Munchner Lager 4.9%	3.35 (284ml)	6.75 (568ml)
Lervig House Party Session IPA 4%	3.35 (284ml)	6.75 (568ml)
Love Lane, Pale Ale 4.5%	3.35 (284ml)	6.75 (568ml)
Guinness 4.2%	3.35 (284ml)	6.75 (568ml)

## BOTTLED BEERS AND CIDERS

Peroni Nastro Azzurro 5.2%	6.00 (330ml)
Peroni Red Label 4.7%	6.00 (330ml)
Modelo Especial 4.5%	6.00 (330ml)
Black Lodge Millionspiel Helles Lager 4.6% (gf)	6.00 (440ml)
Black Lodge Hundred Dollar Volvo Pale Ale 5%	6.00 (440ml)
Estrella Damm Daura 5.4% (gf)	6.00 (330ml)
Black Sheep Ale 4.4%	7.00 (500ml)
Orchard Pig Reveller Cider 4.5%	7.00 (500ml)
Old Mout Berries and Cherries 4%	7.00 (500ml)
Erdinger Weissbier 5.3%	7.00 (500ml)

## LOW / ALCOHOL FREE BEERS

Estrella Damm Alcohol Free 0%	5.00 (330ml)
Lervig No Worries Alcohol Free Mango Pale 0.5%	5.00 (330ml)
Paulaner Weissbier Alcohol Free 0%	5.00 (500ml)
Erdinger Alkoholfrei 0.5%	6.00 (500ml)

## HOT DRINKS

Coffee from 92°	single/double
Espresso	3.00   4.00
Macchiato	3.00   4.00
Americano	4.00
Cappuccino	4.50
Latte	4.50
Flat white	4.50
Mocha	5.00
Hot chocolate	4.00
Loose leaf tea from Liverpool Tea Warehouse:	4.50
English breakfast, Earl Grey, chamomile, green, lemongrass and ginger, masala chai, peppermint, red berry, rooibos	

## SOFT DRINKS

Coca Cola	3.75 (200ml)
Diet Coke	3.75 (200ml)
Coke Zero	3.75 (200ml)
Lemonade	3.75 (200ml)
Franklin and Sons tonics: Regular, light, elderflower and cucumber, grapefruit	3.75 (200ml)
Franklin and Sons soda	3.00 (200ml)
Frobishers juices: apple, cranberry, mango, orange, pineapple, tomato	3.50(200ml)
Wenlock Spring still and sparkling water	3.00 (250ml)   5.00 (750ml)



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## TLCW COCKTAILS

CAFÉ DE ORO Olmeca Altos, Cointreau, licor 43, agave, espresso	<b>13.50</b>
THE VERDANT SOCIETY Plymouth gin, white port, Midori, lemon, elderflower and cucumber tonic	<b>13.50</b>
CRÈME DE CÈLESTE Martel VS, crème de cacao blanc, coconut, butterscotch	<b>13.50</b>
EBEN FLOW Del Maguey Puebla, Olmeca Altos, lime, tangerine	<b>13.50</b>
SMOKE AND STONE Chivas 12yo, Fino Sherry, Umeshu plum sake, Briottet fig, plum bitters, Laphroaig mist	<b>15.00</b>
<b>SPARKLING COCKTAILS</b>	
THE BELLINI Villa Sandi prosecco, peach	<b>11.00</b>
CLASSIC CHAMPAGNE COCKTAIL Martell VS Cognac, Angostura bitters, Gardet Champagne	<b>15.50</b>
KIR ROYALE Briottet Crème de Cassis, Gardet Champagne	<b>15.50</b>
<b>SPRITZ</b>	
APEROL SPRITZ Aperol, prosecco, soda	<b>12.00</b>
HUGO SPRITZ Briotett elderflower liqueur, prosecco, soda	<b>12.50</b>
ITALICUS SPRITZ Italicus, prosecco, soda	<b>12.50</b>
LIMONGINO SPRITZ Limongino liqueur, prosecco, soda	<b>12.50</b>



## CLASSIC COCKTAILS

BLOODY MARY Absolut, tomato juice, Worcester sauce, Tabasco, lemon, salt, pepper	<b>12.00</b>
DAIQUIRI Havana 3 year old, Velvet Falernum, lime. Served classic or strawberry, mango, raspberry or passionfruit flavoured	<b>12.00</b>
NAKED AND FAMOUS Del Maguey Puebla mezcal, Aperol, Yellow Chartreuse, lime	<b>12.00</b>
SOUTH SIDE RICKEY Beefeater, lime, mint, soda	<b>12.50</b>
ESPRESSO MARTINI Absolut Vanilla, Kahlúa, espresso	<b>13.00</b>
TOMMY'S MARGARITA Olmeca Altos, agave, lime. Served classic or spicy	<b>13.00</b>
BOULEVARDIER Woodford Reserve, Cocchi Vermouth di Torino, Campari	<b>14.00</b>
MANHATTAN Rittenhouse Rye, Cocchi Vermouth di Torino	<b>14.00</b>
GIN MARTINI Beefeater 24, Cocchi Extra Dry Vermouth di Torino Served with a lemon twist or olive.	<b>15.00</b>
VODKA MARTINI Absolut Elyx, Cocchi Extra Dry Vermouth di Torino Served with a lemon twist or olive.	<b>15.00</b>
<b>NON-ALCOHOLIC COCKTAILS</b>	
YUZU FIZZ Yuzu, lemon, pineapple, lemonade	<b>6.50</b>
MIMOSA Orange, Bon Voyage Sparkling Chardonnay 0%	<b>6.50</b>
CON ARTIST Whitley Neil 0% Rhubarb and Ginger, lime, cranberry, ginger ale	<b>7.00</b>
ITALIAN SPRITZ Lyre's Italian Spritz 0%, Bon Voyage Sparkling Chardonnay 0%, soda	<b>8.50</b>

*Any classic cocktails not listed on our menu can be made on request.*



## SOMMELIER'S SELECTION

APERITIFS	125ml	Bottle
Villa Sandi, Prosecco Spumante (ve) n.v	10.00	42.50
Villa Sandi, Prosecco Rosé (ve) 2022		42.50
Gardet, Brut Tradition, Champagne (ve) n.v	15.00	70.00
Nyetimber, Classic Cuvée (ve) n.v	15.00	70.00
Perrier-Jouët, Grand Brut (ve) n.v		95.00
		<b>50ml</b>
Antique Fino, Fernando de Castilla n.v		4.50
Antique Oloroso, Fernando de Castilla n.v		6.00
<b>WHITE</b>		
Bodegas Borsao, Macabeo, Spain	8.00	10.75 32.00
Jean Didier, Colombard/Ugni Blanc, Midi-Pyrénées, France (ve)		32.00
Villa Sandi, Pinot Grigio, Veneto, Italy (ve)	8.25	11.00 33.00
Talisman, Grüner Veltliner, Tokaj, Hungary		37.00
Sileni, Cellar Selection, Chardonnay, Hawke's Bay, New Zealand	10.00	13.50 40.00
Le Cabanon, Viognier, Rhône, France	10.25	13.75 41.00
Circumstance, Chenin Blanc, Stellenbosch, South Africa (ve)	10.25	13.75 41.00
Kuraka, Sauvignon Blanc, Marlborough, New Zealand (ve)	10.50	14.00 42.00
Alba Vega, Albariño, Rías Baixas, Spain (ve)	13.00	17.50 52.00
Soave Classico, Pieropan, Veneto, Italy (ve,org)	13.75	18.50 55.00
<b>RED</b>		
Bodegas Borsao, Garnacha, Spain (v)	8.00	10.75 32.00
Jean Didier, GCM, Languedoc, France (ve)		32.00
Ancora, Sangiovese, Puglia, Italy (ve)	8.25	11.00 33.00
Côtes du Rhône Villages, Boutinot, Rhône, France (ve)	9.25	12.50 37.00
Sileni, Cellar Selection, Pinot Noir, Hawke's Bay, New Zealand	10.00	13.50 40.00
Gougenheim, Malbec, Mendoza, Argentina (v)	10.50	14.00 42.00
Santa Luz, Carménère Gran Reserva, Colchagua Valley, Chile (ve)	11.25	15.00 42.00
Rioja Vega, Crianza, Rioja, Spain (ve)	11.25	15.00 45.00
Beaujolais Lantignié, Jean-Marc Burgaud, Beaujolais, France (ve)	13.00	17.50 52.00
Valpolicella Ripasso Superiore, Montesor, Veneto, Italy (ve)		52.00
<b>ROSE</b>		
Bodegas Borsao, Rosado, Spain	8.00	10.75 32.00
Coquille de Fleur, Cinsault Rosé, Languedoc, France (ve)		34.00
Château Gairord, Côtes de Provence, France (ve, org)	11.50	15.50 46.00
Miraval, Côtes de Provence Rosé, France		70.00
<b>FINE WINES by corovanTM</b>		
<b>WHITE</b>		
Pouilly Fumé, Domaine Pabiot, Loire, France (v)	12.50	15.50 62.00
Chablis 1er Cru, Domaine Testut, Burgundy, France	20.00	25.00 100.00
<b>RED</b>		
Saint-Estèphe, Grand Vin de Bordeaux, France	17.00	21.00 85.00
Aloxe-Corton, Château Philippe Le Hardi, Burgundy, France (ve)	20.00	25.00 100.00

*Wines are also available in a 125ml measurement - please ask us.*

*These are our selected wines by the glass. Please ask for our full wine list.  
org - organic. v - vegetarian. ve - vegan.*

# THE LONDON CARRIAGE WORKS

## CHILDREN'S MENU

COLOUR ME!

### STARTER

Garlic Bread

Seasonal soup with home baked bread and butter

### MAIN

Sausage and chips with gravy

Fish and chips

Grilled free range chicken with seasonal vegetables

Pasta with tomato and herb sauce

### PUDDING

Vanilla ice cream

Chocolate Brownie

Berry Mess

Three courses £15



# THE LONDON CARRIAGE WORKS

## CHILDREN'S SUNDAY MENU

COLOUR ME!

### STARTER

Garlic Bread

Seasonal soup with home baked bread and butter

### MAIN

Sausage and chips with gravy

Fish and chips

Grilled free range chicken with seasonal vegetables

Mini Roast, sticky cabbage, Yorkshire pudding, gravy,  
roast potatoes and greens

### PUDDING

Vanilla ice cream

Chocolate Brownie

Berry Mess

Three courses £15

