



THE
CARPENTER'S
ARMS

Lunch Tuesday 15th May

2 Courses 15.5 / 3 Courses 18.5

Hemp Kombucha, Keepers Honey Gin & Bitter Lemon 8.5
Apple kombucha, Elderflower & Soda 6.5

Spring Leek, & Wild Garlic Soup, Flaked Almonds

Venetian Salt Fish Bruschetta, Blood Orange & Raw Fennel

Grilled White Broccoli, Gorgonzola & Pistachio Pangrattato

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Farinata, Braised Peas, Broad Beans, Raw Courgettes & Sheep's Ricotta

Creedy Duck Cappaletti, Spinach & Hazelnut

Roast Mersea Hake Fillet, Borlotti Beans, Black tomatoes & Aioli

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Calvados & Hazelnut Semifreddo

Tanzanian Chocolat & Almond Cake

Mons Bride De Meaux & Pine Honey

Please make us aware of any food allergies & please note that all dishes may contain traces of nuts
A discretionary 12.5% service charge will be added to your final bill