



THE CARPENTER'S ARMS

Supper Tuesday 15th May

Hemp Kombucha, Keepers Honey Gin & Bitter Lemon 8.5

Apple kombucha, Elderflower & Soda 6.5

Bread & Iliad Kalamata Olive Oil 3

Green Olives 3.5

Whole Burrata, Iberico Tomatoes, Bruschetta & Lecchino Oil 16 (to share)

Spring Leek, Asparagus & Watercress Soup, Ricotta, Almonds 7

Berkswell Rose Veal Tongue, Fresh Peas, Raw Yellow Courgettes & Broad Bean Pesto 7

Proscuitto Toscana, Grilled Nespole, Hazelnuts & Balsamic 8.5/13.5

Grilled Suffolk Asparagus, Tonnato, Soft Cornish Egg & Pistachio Pangrattato 9.5

Day Boat Squid, Fregola, Radish, Blood Orange, Raw Fennel Salad & Aioli 10.5

Whole Lemon Sole, White Broccoli, Suffolk Asparagus, Peas & Capers Butter 19

Grilled Berkshire Pork Leg, Caponata, Sicilian Kumquats & Crackling 17.5

Gnudi Bianci, Sheep's Ricotta, Datterini Tomatoes, Wild Hops & Pine Nuts 13

Mersea Hake Fillet, Borlotti Beans, Grilled Courgettes & Salsa Verde 18

Grilled Creedy Duck Breast, Umbrian Lentils, Pepperonata & Sesame Seeds 21

Chargrilled Marinated Oniglet, Cornish Leaves, Chips, Horseradish & Wild Garlic butter 17.5

Chips 3.5

Cornish Leaves and Fennel Salad 3.5

White Broccoli 3.5

Please make us aware of any food allergies & please note that all dishes may contain traces of nuts
All our food is prepared on the premises and during busy times it may take a little longer
A discretionary 12.5% service charge will be added to your final bill