



THE
CARPENTER'S
ARMS

TUESDAY 19th MARCH LUNCH

2 Courses 17.5 / 3 Courses 20

English Vermouth Negroni 8.5

Broccolo Liguria & White Onion Soup

Finnochionna, Radiccio, Fig Chutney & Grana Padano

Braised Courgettes on Toast, Goat's Curd & Almonds

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Braised Creedy Duck Leg, Chickpeas, Speck & Kumquats

Smoked Brixham Mackerel, Pink Fir Potatoes, Sprouting Broccoli & Horseradish

Farinata, Cannellini Beans, Spinach & Buffalo Ricotta

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Vin Santo Semifreddo & Praline

Chocolate Ice Cream & Meringue

Brie de Meaux & Pine Honey

Please make us aware of any food allergies & note that all dishes may contain traces of nuts

A discretionary 12.5% service charge will be added to your final bill