



THE
CARPENTER'S
ARMS

WEDNESDAY SUPPER 5th DECEMBER

Winter Negroni 8.5

Hot Spiced Cider 5

English Sussex Fizz 8.5

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Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Green Olives 3.5

Hummus, Toasted Focaccia, Fenland Celery & Raw Beetroot (to share) 15

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Parsley Root & Broccoli Leaf Soup, Pecorino & Chestnuts 7

Game, Berkshire Pork & Pistachio Terrine, Fig Chutney & Toast 8

Grilled Day Boat Squid, Fregola, Raw Fennel, Cox Apple, Blue Radish & Anchovy 10

London Burrata, Braised Delica Pumpkin, Castelfranco & Comice Pear 9.5

Roast Beetroot, Colston Basset Stilton, Bitter Leaves, Muscat Grape & Almonds 8.5

Rare Short Horn Beef Rump, Roasted Treviso, Sicilian Pomegranate & Parmesan 9/14

Grilled Brill Fillet, Leek Risotto, Steamed Mussels, Crispy Onions & Chilli 19.5

Gnudi Bianchi, Buffalo Ricotta, Cavolo Nero, Romanesco & Pine Nuts 15

Chargrilled Marinated Surrey Farm Bavette, Watercress, Chips, Horseradish & Tarragon Butter 18.5

Berkshire Pork Chop, Borlotti, Tokyo Turnip, Fresh Hazelnut & Quince 19

Grilled Chart Farm Venison Haunch, Pearl Barley, Verona Squash, Pancetta & Olive Sauce 21

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Chips 3.5

Rocket, Fennel & Bitter Leaf Salad 3.5

Slow Braised Cabbage & Cox Apple 3.5

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