



THE  
CARPENTER'S  
ARMS

TUESDAY SUPPER 8<sup>th</sup> JANUARY

Spiced Mulled Cider 5

Hot Toddy 6.5

English Sussex Fizz 8.5

PRIX FIXE 2 COURSES 25

Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Green Olives 3.5

Whole Burrata, Caponata, Finocchiona & Toasted Focaccia\* (to share) 19

Roast Roscoff Onion & Broccoli Leaf Soup, Truffle Oil, Goats Curd 7

Rare Hereford Beef Topside, Colston Basset Stilton, Roast Chicory, Rocket & Walnuts 9.5

Game, Chicken, Liver, Heart & Hazelnut Terrine, Quince & Toast 8.5

Burrata, Verona Pumpkin, Radicchio & Pumpkin Seeds 9.5

Venetian Salt Fish Bruschetta, Blood Orange, Raw Fennel & Red Radish 8.5

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Cured Meats – Mortadella with Pistachio, Prosciutto di Parma & Coppa\* 13.5

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Newlyn Hake Fillet, Black Rice, Sprouting Broccoli, Crispy Kale & Salsa Verde 19

Gnudi Bianchi, Buffalo Ricotta, Iberico Tomatoes, Rainbow Chard & Pine Nuts 15

Chargrilled Marinated Onglet Steak, Watercress, Chips, Horseradish & Roast Garlic Butter 18.5

Red Legged Partridge, Umbrian Lentils, January Cabbage, Speck & Calabrian Kumquats 18

Yorkshire Lamb Leg, Jerusalem Artichokes, Beetroot, Anchovy Sauce & Pangrattato 21

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Chips 3.5 Rocket, Fennel & Bitter Leaf Salad 3.5 Pink Fir Potatoes & Bay 3.5

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

\*Not included in the Prix Fixe\*

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