



THE
CARPENTER'S
ARMS

SUPPER WEDNESDAY 24th OCTOBER

Hawkins Bros Sussex Fizz 8.5

Classic Dry Fino Sherry 8.5

Hemp Kombucha 5

Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Green Olives 3.5

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Hummus, Raw Carrots, Toasted Focaccia & Leafy Celery (to share) 13

Romanesco & Leek Top Soup, Ubriaco, Pinenuts 7.5

Mersea Island Squid & Salt Cod 'Fritto', Oregano & Aioli 11

Berkshire Pork, Label Anglais Chicken & Hazelnut Terrine, Chasselas Grapes, Toast 9

London Burrata, Braised Onion Squash, Amaretti & Radicchio 10

Grilled Day Boat Herring, Raw Fennel, Naval Orange, Blue Radish & Anchovy 9

Coppa Di Parma, Amarillo Peach, Jerusalem Artichokes & Parmesan 8.5/13.5

Roast Newlyn Hake Fillet, Violina Pumpkin Caponata, Sprouting Broccoli & Olive Sauce 19

Gnudi Bianchi, Buffalo Ricotta, Chanterelles, Cavolo Nero & Sweet Chestnuts 15

Chargrilled Marinated Onglet, Watercress, Chips, Horseradish, Tarragon Butter 18.5

Chart Farm Fallow Venison Haunch, Coco Beans, Cauliflower, Speck & Pomegranate 21

Whole Grilled Suffolk Partridge, Lentils, Scottish Girolles, Confit Leeks & Quince 17.5

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Chips 3.5

Rocket & Fennel Salad 3.5

Minestra Nera & Lemon 4

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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