



THE  
CARPENTER'S  
ARMS

Tuesday Supper 28<sup>th</sup> August

Kombucha Hemp Nectar 5  
Silver Swift Wild Rose Gin, Blackberry & Raspberry 7.5

Bread & Iliad Kalamata Olive Oil 3  
Green Olives 3.5

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Trombetta Courgette & Aquaviva Onion Soup, Salted Ricotta & Almonds 7.5  
Suffolk Wood Pigeon Breast Bruschetta, Speck, Fragalino Grapes & Girolles 8  
Grilled Cornish Sardines, Greengage Plum, Raw Runner Beans & Green Tomato Salsa 9.5

Wiltshire Mozzarella, Coco Beans, Grilled Peaches & Crispy Capers 10

Berkshire Pork, Duck Liver, Heart & Hazelnut Terrine, Crab Apple, Toast 8.5

Prosciutto di Parma, Verona Honeymoon Melon, Aged Balsamic & Pistachio 13.5

Cotswold Lamb Leg, Cornish Beetroot, Kalibos Cabbage, Kent Cobnuts & Goats Curd 20

Whole Lemon Sole, Braised Courgettes, Kale, Violet Artichokes & Vinaigrette 19

Gnocchi, Feta, Spinach, Charred Peppers & Pinenuts 14

Chargrilled Todenham Manor Skirt Steak, Watercress, Chips, Horseradish & Chive Butter 18.5

Grilled Suffolk Fallow Venison Haunch, Caponata, Rocket & Dragoncello 21.5

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Chips 3.5 Rocket & Kohlrabi Salad 3.5 Kale & Lemon 4

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Please make us aware of any food allergies & please note that all dishes may contain traces of nuts  
A discretionary 12.5% service charge will be added to your final bill