



THE
CARPENTER'S
ARMS

SUPPER WEDNESDAY 7th NOVEMBER

Hawkins Bros Sussex Fizz 9.5

Classic Dry Fino Sherry 8.5

Hemp Kombucha 5.5

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Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Green Olives 3.5

Hummus, Raw Heritage Carrots, Music Bread & Leafy Celery (to share) 10

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Delica Squash & Leek Soup, Crispy Sage, Sweet Chestnut 7.5

Grilled Day Boat Sardines, Blue Radish, Navel Orange, Roast Beetroot & Fennel 8

Game, Berkshire Pork, Creedy Duck & Hazelnut Terrine, Fig Chutney 8.5

London Burrata, Black Olives, Sprouting Broccoli & Almonds 9

Chipirones, Mersea Mussels & Polenta 'Fritto', Gremolata, Aioli 8.5

Cured Meats – Finocchiona, Schiacciata Piccante & Coppa di Parma 13.5

Newlyn Hake Fillet, Borlotti, Braised Fennel, Roast Cauliflower & Salsa Verde 19.5

Pumpkin Ravioli, Minestra Nera, Scottish Girolles & Rocket Pesto 15

Chargrilled Marinated Onglet, Rocket, Chips, Horseradish & Tarragon Butter 18.5

Grilled Somerset Lamb Leg, Celeriac, Confit Leeks, Goats Curd & Pomegranate 21

Grilled Creedy Duck Breast, Lentils, Slow-Cooked Radicchio, Grapes & Walnuts, Speck 20

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Chips 3.5

Rocket & Fennel Salad 3.5

Pink Fir & Thyme 4

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