



THE  
CARPENTER'S  
ARMS

WEDNESDAY 7<sup>TH</sup> AUGUST SUPPER

Cynar Spritz 8.5

Homemade Lemonade 4.5

Summer Solstice Spritz 9.5

Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Puglian Olives 3.5

Burrata Pugliese, Grilled Vegetables, Basil, Finocchiona & Grilled Focaccia (To Share) 18

Hummus, Caponata & Garlic Sourdough Crostini (To Share) 14.5

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Barattieri Cucumber & Breme Onion Gazpacho, Auberquina Olive Oil, Hazelnut, Basil 8.5

Sun Sweet Melon, Speck Di Trentino, Mint, Capers, Balsamic & Salad 9

Mersea Sea Bream, Chipirones & Mussel 'Fritto Misto', Fennel Herb Aioli 9.5

Creedy Duck, Label Anglaise, Pork, Hearts, Liver, Heritage Carrots & Pistachio Terrine, Toast 8

Burrata Pugliese, Grilled Amarillo Peach, Broad Beans, Peas Sott'olio & Pangrattato 10

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Mersea Brill Tranche, Coco Beans, Spinach, Roast Tomato, Slow Cooked Fennel & Samphire 18.5

Gnocchi, Grezzina & Yellow Courgettes, Fresh Peas, Pesto & Parmesan 17

Chargrilled Marinated Onglet Steak, Watercress, Chips, Horseradish & Mixed Herb Butter 18.5

Yorkshire Chicken Breast, Trombetta Courgettes With Tomato Sauce, Green Beans & Salsa Verde 20

Mix Cherrybelle Radish, Cucumber & Salad 3

Chips 4

Fried Polenta & Pecorino Sardo 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