



**THE  
CARPENTER'S  
ARMS**

Friday 6<sup>th</sup> September Supper

Berries & Basil Social Shrub Spritz 8.5

Apple & Cardamom Bellini 7.5

White Port, Mint & Tonic 8.5

Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Puglian Olives 3.5

Friggitelli Peppers 4

Porcini & Chestnut Mushroom Arancini, Pecorino Sardo 5

Mersea Sea Bream, Skate Cheeks & Vegetable 'Fritto', Aioli 9.5

Celeriac, Leeks & Discovery Apple Soup, Kent Cobnuts 7.5

Beef Carpaccio, Roast Beetroots, 1924, Walnuts & Rocket 11.5

Creedy Duck, Label Anglaise Chicken, Hearts, Liver, Leeks, Hazelnut & Pistachio Terrine, Toast 8

Hummus, Heritage Carrots, Raw Leafy Celery, Friggitelli Peppers & Garlic Crostini 8.5

Mozzarella Fior Di Latte, Bourjasotte Noire Fig, Almonds, Pine Honey, Speck Di Trentino & Basil 10.5

Mersea Hake Fillet, Borlotti Beans, Spinach, Roast Tomatoes, Devonshire Mussels & Salsa Verde 19.5

Ravioli, Sheep's Ricotta, Braised Runner Beans, Fresh Peas, Pine Nuts & Parmesan 17

Chargrilled Marinated Onglet Steak, Watercress, Chips, Horseradish & Mushroom Butter 18.5

Whole Suffolk Wood Pigeon, Umbrian Lentils, Reine Claude Plum, Confit & Grilled Leeks 19.5

Grilled Somerset Lamb Leg, Summer Squash, Braised Spring Greens & Anchovy Sauce 20

Chips 4

Bobby Beans & Lemon 4

Mix Salad & Crystal Cucumber 3.5

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