



**THE
CARPENTER'S
ARMS**

September 2019

Apple & Cardamom Shrub Spritz 8.5 Negroni 8.5 Red Berries Prosecco Sangria 6.5

Chelmsford Flour Bread & Iliad Kalamata Olive Oil 3

Puglian Olives 3.5

Friggitelli Peppers 4

Zucchini, Cauliflower, Sage & Aubergine 'Fritto', Aioli 8

Roast Delica Pumpkin & Roscoff Onions Soup, Kent Cobnuts, Ricotta Salata 7.5

Creedy Duck, Label Anglaise Chicken, Hearts, Liver, Leeks & Hazelnuts Terrine, Toast 8.5

Burrata Pugliese, Bourjasotte Noire Figs, Pine Honey, Almonds, Speck Di Trentino & Basil 10

Grilled Mersea Sardines, Gremolata, Purple Kohlrabi, Crystal Cucumber & Rocket Salad 9

Dry Aged Sirloin Steak, Wild Mushrooms, Jersey Royals & Salsa Rossa 25

Grilled Wild Sea Bass, Borlotti Beans, Spinach, Artichokes, Brown Shrimps & Sorrel Salsa 22

Wood Suffolk Pigeon, Umbrian Lentils, Roast Celeriac, Grilled & Confit Leeks, Reine Claude Plum 21

Pappardelle With Slow Cooked D'Arcy Hare Ragu, Rosemary & Orange Gremolata 18

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

Chips 4

Bobby Beans & Lemon 4

Mix Salad & Crystal Cucumber 3.5

We are adding a voluntary donation of £1 to every bill towards a community defibrillator
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