

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

Spring Events Menu

Starters

- TOMATO & ROASTED RED PEPPER SOUP, pesto & puff pastry twist (Vg)
PUGLIAN BURRATA, romesco sauce, watercress, orange, pomegranate, radish,
pumpkin seeds (Gf)
JAMON DE TERUEL, celeriac remoulade, walnut and chive dressing (Gf)
ST. AUSTELL MOULES MARINIÈRE, cream, shallots, white wine, toasted
sourdough (Gf)

Mains

- PAN-FRIED CORNISH COD, chive mash, St Austell mussels, pancetta, spring
greens, parsley emulsion (Gf)
RIGATONI PASTA, smoky tomato and mascarpone sauce, grilled courgettes,
rocket, Parmesan (V)
CREEDY CARVER CHICKEN SCHNITZEL 'HOLSTEIN', fried hen's egg, capers,
anchovies, fries

Pudding

- STICKY TOFFEE PUDDING, salted caramel ice cream (V)
LEMON POSSET, poached rhubarb, pistachio brittle (Gf)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Trufflyn, quince
jelly, grapes, English crackers (Av. V) (Av. Gf)

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.