

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

Summer Events Menu

Starters

CLASSIC PRAWN COCKTAIL, Atlantic prawns, Crevettes, baby gem lettuce, Lemon & Marie Rose sauce
CRISPY HOISIN DUCK SALAD, cashews, watermelon, cucumber, coriander, chilli (Av. Gf)

CHARRED AUBERGINE, smoky tomatoes, goat's cheese curd, pumpkin seeds, spring onions, mint (V) (Gf)
(Av. Vg)

Mains

CREEDY CARVER CHICKEN SCHNITZEL 'HOLSTEIN', fried hen's egg, capers, anchovies, fries
PEA & SHALLOT TORTELLONI, basil, courgette, baby mozzarella, red pesto, toasted pinenuts (V) (Av. Vg)
CORNISH COD, petit pois, samphire, broad beans, minted pea velouté (Gf)

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
LEMON POSSET, honey & thyme roasted apricots (V) (Gf)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Vg)
HOMEMADE CHOCOLATE MOUSSE, poached kumquats, saffron shortbread (V)
ENGLISH CHEESEBOARD, Pitchfork cheddar, Cashel blue, Trufflyn, quince jelly, Artisan crackers, grapes (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.