

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

Autumn Events Menu

Starters

GIN & BEETROOT CURED TROUT, dill, crème fraîche, caperberries, rye bread (Gf)
STOKES MARSH FARM FILLET OF BEEF TARTARE, smoked confit egg yolk, truffle aioli, beef-fat toast
PUGLIAN BURRATA, radicchio, smoked balsamic pomegranate, walnuts (V) (Gf)

Mains

GRILLED CREEDY CARVER HALF CHICKEN, rosemary roasted new potatoes, truffle butter sauce, forest mushrooms (Gf)
PUMPKIN TORTELLONI, sage brown butter, walnuts, cavolo nero, goat's cheese curd (Av. Vg) (Av. Gf)
HERB-CRUSTED COD, wilted spinach, new potatoes, capers, house-dried tomatoes, Parmesan cream

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
ENGLISH PLUM & APPLE CRUMBLE, brandy custard (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Vg)
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.