

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSÉ England £13/£14

BOTIVO PALOMA, Botivo, pink grapefruit soda water, grapefruit £9

Bar Snacks

HOMEMADE ROSEMARY & SEA SALT FOCACCIA, olive oil & balsamic £6

PUTANESCA OLIVES (Vg) £7

MALDON ROCK OYSTERS, mignonette sauce, lemon wedge, Tabasco (Gf) £4 each (or half a dozen for £22)

WEST END FARM PORK & SAGE SCOTCH EGG, whiskey aioli £9

AUBERGINE FRITTI, honey & harissa ketchup (Vg) £8

CHICKPEA PANISSE, whipped & smoked cod's roe, Aleppo chilli £9

BEER BATTERED CRISPY CORNISH LOBSTER, oyster mayonnaise £12

SMOKED HADDOCK RAREBIT CROQUETTES, dill aioli £8

SOMERSET ROSEMARY LAMB SKEWERS, labneh & pistachio pesto (Gf) £14

Starters

SPICED PARSNIP SOUP, truffle oil, chive, root vegetable crisps (v) (Av. Vg) (Av. Gf) £9.5/£12.5

PUGLIAN BURRATA, radicchio, smoked balsamic, pomegranate, walnuts (V) (Gf) £13

STOKES MARSH FARM FILLET OF BEEF TARTARE, smoked confit egg yolk, truffle aioli, beef-fat toast £14

WEST END FARM PORK & PISTACHIO TERRINE, house piccalilli, cornichons, sourdough £12

GIN & BEETROOT CURED TROUT, dill, crème fraîche, caperberries, rye bread £12

CREAMY GUINNESS ST. AUSTELL MUSSELS, pancetta, chilli, herbs, homemade stout bread £12/£20 (main course mussels with fries)

Mains

10 oz SOMERSET PORK TOMAHAWK, spiced roast quince, cavolo nero, port wine jus (Gf) £27

WHOLE ROAST BRIXHAM LEMON SOLE, café de Paris butter, samphire, sea aster, charred lemon £28

GRILLED CREEDY CARVER HALF CHICKEN, truffle butter sauce, forest mushrooms, fries £24

CARPENTER'S FISH PIE, Cornish cod, Atlantic prawns, hand-dived scallops, sea trout, lobster sauce, green beans, dill £24

PUMPKIN & SAGE RAVIOLI, brown butter, walnuts, cavolo nero, goat's curd (Av. Vg) £22

STOKES MARSH FARM WILTSHIRE 8oz RIBEYE STEAK, bordelaise sauce, watercress, fries £40

WILTSHIRE BEEF CHEESEBURGER, house coleslaw, mature cheddar, baby gem, tomato, bacon jam, bread and butter pickles, fries £19.5

BEER BATTERED FISH & CHIPS, mushy peas, tartare sauce £21.5

Sides

FRIES (Vg) £6

ROSEMARY AND GARLIC TRIPPLE COOKED CHIPS (Vg) £6

TRUFFLE & PARMESAN FRIES (Av. Vg) £7.5

CARPENTER'S HOUSE SALAD (Vg) (Av. Gf) £6

HONEY & MUSTARD GLAZED ROOT VEGETABLES, (V) (Av. Vg) (Gf) £6

SAUTÉED GREEN BEANS (Vg) £6

DAUPHINOISE POTATOES (V) £7

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.