

# THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

## Sunday Menu

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSÉ England £13/£13.8  
BLOODY MARY, vodka, tomato juice, our own blend of spices £12

### Bar Snacks

ROSEMARY AND SEA SALT FOCACCIA, olive oil, balsamic (Av. Vg) (Av. Gf) £7  
GORDAL OLIVES (Vg) £7  
MALDON ROCK OYSTERS, mignonette sauce, lemon wedge, Tabasco (Gf) £4 each (or half a dozen for £22)  
MERGUEZ SCOTCH EGG, whisky aioli £9  
AUBERGINE FRITTI, honey & harissa ketchup (Gf) (Vg) £8  
3 CHEESE AND ONION TOASTIE, Montgomery cheddar, Colston basset blue cheese, camembert and Guindilla £12  
BEER BATTERED CRISPY CORNISH LOBSTER, oyster mayonnaise £14  
SMOKED HADDOCK RAREBIT CROQUETTES, dill aioli £8  
HOMEMADE WEST END FARM PORK SAUSAGE ROLL, date and apple ketchup £9

### Starters

SALT BAKED CELERIAC SOUP, chives & truffle oil, root vegetable crisps, toasted sourdough (v) (Av. Vg) (Av. Gf) £9.5/£12.5  
PUGLIAN BURRATA & BEETROOT SALAD, walnut, Aleppo chilli, endives and Castelfranco (Av. Gf) £13  
STOKES MARSH FARM FILLET OF BEEF TARTARE, smoked confit egg yolk, truffle aioli, beef-fat toast £14.5  
CREAMY GUINNESS MUSSELS, pancetta, chilli, herbs, stout bread £12  
APPLE CIDER GLAZED WEST END FARM PORK BELLY, celeriac, cabbage and creme fraiche, watercress £12  
GIN & BEETROOT CURED TROUT, dill crème fraîche, caperberries, rye bread (Gf) £12

### Roasts

#### CARPENTERS ROAST FOR 2

Enjoy our delicious beef, pork & chicken £60

*Served with Yorkshire pudding, roast potatoes, honey & mustard glazed root vegetables, savoy cabbage & Port gravy (Av. Gf)*

38-DAY AGED SIRLOIN OF LYONS HILL FARM HEREFORD BEEF, horseradish cream (Av. Gf) £27

SOMERSET MEADOW SHOULDER OF LAMB, mint sauce (Av. Gf) £25

FREE RANGE CREEDY CARVER HALF CHICKEN, bread sauce, thyme (Av. Gf) £23

SALT BAKED BEETROOT PITHIVIER, Roscoff onion, truffle gravy (Vg) £22

*All roasts served with Yorkshire pudding, roast potatoes, honey & mustard glazed root vegetables, Savoy cabbage, Port gravy (Av. Gf)*

### Main

GRILLED WHOLE CORNISH PLAICE, charred leeks, roasted piquillo pepper sauce, green oil (Gf) £28

FRESH POTATO GNOCCHI, cavolo nero sauce, chilli, toasted pine nuts, pecorino (Av. Vg) £18

### Sides

CAULIFLOWER CHEESE (V) £7

FRIES, CHUNKY CHIPS (Vg) £6

TRUFFLE & PARMESAN FRIES (Av. Vg) £7.5

CARPENTER'S HOUSE SALAD (Vg) (Gf) £6

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

GRILLED HISPI CABBAGE, romesco sauce, fresh chilli, roasted hazelnuts and pecorino (V) (Av. Vg) (Gf) £6

SPICED CREAMED SPINACH (V) £6

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server

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.