

# THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

## SAMPLE SHARING MENU

### TO START

SOURDOUGH, truffle butter

### STARTERS

BEER BATTERED CRISPY CORNISH LOBSTER BITES, oyster mayonnaise  
PUGLIAN BURRATA, radicchio, smoked balsamic, pomegranate, walnuts  
STOKES MARSH FARM FILLET OF BEEF TARTARE, smoked confit egg yolk, truffle  
aioli, beef-fat toast

### MAINS

38-DAY AGED WILTSHIRE CÔTE DE BOEUF, horseradish cream, port wine jus  
BAKED BRIXHAM PLAICE, sea aster, samphire, café de Paris sauce  
PUMPKIN AND SAGE RAVIOLI, whipped goat's cheese, Aleppo chilli

### SIDES

GARLIC & ROSEMARY ROAST POTATOES  
BUTTERED CAVOLO NERO  
BITTER LEAF SALAD

### PUDDING

ENGLISH PLUM AND APPLE CRUMBLE, Brandy Custard

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.