



An evening with True Terroir Wine Dinner - Tuesday 31st March



Join us for an intimate Wine Dinner hosted by Marco Borzone of True Terroir, celebrating a thoughtfully curated selection of delightful organic wines.

Marco will guide you through each pairing, sharing the stories of the wines & regions. Available only by pre-order our wonderful Head Chef Atos has created a bespoke four-course menu designed especially for the night.

Tickets are £55 per person, including all four courses and paired wines.

Pre-orders are required.

We look forward to welcoming you!

True
— TERROIR —

To book, please head to our website or email events@thecarpentersarms-w6.co.uk



~ £55pp ~

A GLASS OF PHOJA PROSECCO ON ARRIVAL

CANAPÉS

PAIRED WITH A GLASS OF GRECCO DI TUFO DOCG

MALDON ROCK OYSTER, smoked balsamic vinegar, cucumber and lemon

SPRING CRUDITÉS, smoked cod's roe, mojo Verde & romesco sauce

STARTERS

PAIRED WITH A GLASS OF SOAVE DOC BROIA

OCTOPUS CARPACCIO, oregano & orange dressing, squid ink tapioca, sweet drop peppers.

THREE CHEESE PANZEROTTI, gorgonzola, fontina and pecorino
Allergens: glute, dairy

MAINS

PAIRED WITH A GLASS OF NORAY PRIORAT

WILTSHIRE RACK OF LAMB, wild garlic, fondant potato, purple sprouting broccoli, whipped goats' cheese & red wine jus.

WILD MUSHROOM VOL AU VENT, tarragon oil, black truffle

PUDDING

PAIRED WITH A GLASS OF AMARONE DELLA VALPOLICELLA

FLOURLESS CHOCOLATE CAKE, whipped mascarpone, pomegranate

A SELECTION OF ENGLISH CHEESES, Pitchfork cheddar, Harbourne blue cheese, Tunworth, homemade rosemary crackers, quince, grapes & apple cider chutney.

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Tickets are available online: www.thecarpentersarms-w6.co.uk