

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

LUNCH MENU

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

BOTIVO PALOMA, Botivo, fever tree pink grapefruit soda, fresh pink
grapefruit, Maldon salt, thyme £9.5

To Start

GORDAL OLIVES (Vg) £7
ROSEMARY AND SEA SALT FOCACCIA, olive oil, balsamic (Av. Vg) £7
CORNISH LOBSTER THERMIDOR CROQUETTES, dill aioli, Aleppo
chilli £12

Mains

GRILLED MEDITERRANEAN SEA BREAM, capers, chilli, garlic, fennel
salad, lemon, olive oil (Gf) £26
CREEDY CARVER CRISPY CHICKEN BURGER, pickles, fries, smoked
bacon aioli £15
STOKES MARSH FARM WILTSHIRE FLAT IRON, watercress, garlic &
rosemary fries, Bordelaise sauce (GF) £28
BEER BATTERED HADDOCK & CHIPS, crushed peas, tartare sauce £17
WILTSHIRE BEEF BURGER, roasted garlic aioli, baby gem, tomato, fries
£16 (add applewood cheese, £1.5 | add bacon jam £1.5)
PUGLIAN BURRATA, Romesco, watercress, orange, radish, pumpkin
seeds (V)(Gf) £13
BITTER LEAF SALAD, sugar snaps, fennel, orange, hazelnuts, Graceburn
cheese (Gf) £17

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.