

THE CARPENTER'S ARMS

Spring Events Menu

Starters

SPRING VEGETABLE SOUP, baby carrots, celery, broad beans, chervil, toasted sourdough (v) (Av. Vg) (Av. Gf)

HAND DIVED ORKNEY SCALLOPS, cauliflower, crispy bacon, pea shoots, dashi & shimeji mushrooms
(Gf) (Available without crispy bacon)

FILLET OF BEEF CARPACCIO, smoked tomatoes, crispy capers, truffle mayonnaise, Parmesan shavings, watercress
(Gf)

Mains

DEVON CHICKEN BREAST, pommes Anna, spinach, baby carrot, King oyster mushroom and Madeira jus (Gf)

PAN-FRIED HALIBUT, purple sprouting broccoli, peas, confit potato, Champagne velouté (Gf)

PEA & SHALLOT TORTELLONI, basil, courgette, baby mozzarella, red pesto, toasted pinenuts (V)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

SICILIAN LEMON CHEESECAKE, pistachios, strawberries, berry coulis (V)

VALRHONA CHOCOLATE 'CHATEAU' CAKE, cherry & Kirsch compote (V)

A SELECTION OF ICE CREAMS & SORBETS (V) (Av. Vg) (Gf)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Gf)

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.