BAR & OUTSIDE MENU

*SERVED MONDAY-SATURDAY 12PM - 7PM

SHARING BOARDS

MIXED MEZE PLATE Combination of 5 daily prepared homemade Meze.	10.9
Bread Board (v) Rustic Bread, Roasted Garlic, Reduced Balsamic and Olive Oil.	7.9
Carpenter's Block (v) Box baked Camembert with rosemary and garlic, red and white grapes, rustic bread and tomato jam for dipping.	10.95
Meat Board Air dried ham, Pastrami Beef, Salami, Chorizo, Rustic Bread, Dijon Mustard Mayonnaise, Gherkins and Pickled Onions.	11.95
Surf Board Mini Prawn and Crayfish cocktail, Smoked salmon, Potted Mackerel with Bread and Butter.	13.50
BRUNCH	
EGGS BENEDICT English muffin, poached free range egg, crispy pancetta and hollandaise souce	7.95
EGGS FLORENTINE English mulfin, spinach, poached free range egg, crispy pancetta and hollandaise sauce	7.95
EGGS ROYALE English muffin,smaked salmon, poached free range egg, and hollandaise sauce	8.9
CARPENTER'S CLASSICS	
SUPERFOOD SALAD Mixed leaf salad with chick peas, stem broccoli, feta cheese with a balsamic reduction Add salmon, chicken or halloumi far £4.50	€9.95
WARM CHICKEN With avocado toasted brioche sandwich	7.95
HAM & EGG CHIPS Hand carved ham with free range egg	9.9
HALLOUM! BURGER(V) Roosted open cup mushroom, caramelized onions, fresh rocket, toasted brioche bun, with tomato relish and twice cooked fat chips	9.9
CARPENTERS PLOUGHMANS Ham, Cheddar, brie and blue cheese with tomato chutney, pickled onions, celery, branston pickle and bread & butter	10.95
CLASSIC BEEF BURGER Toosted brioche bun with smoked bacon, emmenthal cheese, mustard mayo, tomato relish and twice cooked fat chips	10.95
CHICKEN BURGER Toasted brioche bun with free range egg mayo, twice cooked fat chips and homemade coleslaw	10.95
GRILLED CHICKEN OR LAMB KOFTAPITTA Salad, Beef Tomato and mayo	6.95
PAN FRIED STEAK Field Mushrooms, warm onion chutney served in a Baguette	6.9
FLAT BREADS	
MARGARITA FLAT BREAD (V) Buffalo mozerella, beef tomatoes and basil oil	7.95
STEAK AND MUSHROOM FLAT BREAD	9.9

CHIPS

CHICKEN AND CHORIZO FLAT BREAD
With rocket and garlic mayo for dipping

HALLOUM! FLAT BREAD (V) Served with salad and basil oil

HOME CUT CHIPS With cheese: Add 1.45 3.50 SWEET POTATO FRIES





Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance
please speak to our staff before you order your food or drink
MC100327EWS

Bar food & WINEMENU

	SPARKLING			ROSE WINE	BLT 250ML 175ML
1.	BOTTEGA GOLD PROSECCO BRUT Italy Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley	NIBTL 7.9 5	14.	CORTE VIGNA PINOT GRIGIO ROSÉ DELLE VENEZIE Italy Off-dry, light and fresh, morel cherry and ripe strawberry flavours.	17.95 6.25 5.25
2.	BOTTEGA ROSE GOLD Italy Notes of mixed red berries alongside floral and white fruit aromas.	NIBTL 7.9 5	15.	VENDANGE WHITE ZINFANDEL California USA A brief time with juice and skin together gives this delicate colour, delicious	17.95 6.25 5.25
3.	SANT' ORSOLA PROSECCO EXTRA DRY Italy Light and lively, with ripe pears and lemons round off with a hint of sweetness.	21.95		strawberry aroma and zingy freshness. RED WINE	
4.	MOËT & CHANDON BRUT IMPÉRIAL France A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.	52.00	16.	LUIS FELIPE EDWARDS LOT 18 MERLOT, Rapel Valley I Chile Soft, smooth, approachable Merlot with rounded cherries and spiced plums.	17.95 6.25 5.25
5.	VEUVE CLICQUOT YELLOW LABEL BRUT France Reflecting the traditions of the past, this is full, yet and has a rich, creamy style with biscuity flavours.		17.	BERRI ESTATES SHIRAZ South- East Australia Medium-bodied and fruity with rospberry, cherry and plum, complemented by vanilla spices.	17.95 6.25 5.25
6.	France The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.	96.00	18.	MARQUÉS DE MORANO RIOJA CRIANZA Spain Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.	17.95 6.25 5.25
7.	WHITE WINE SON EXCELLENCE SAUVIGNON BLANC, Côtes de Gascogne I France	250ML 175ML 17.95 6.25	19.	RARE VINEYARDS PINOT NOIR, VIN DE FRANCE France From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with	21.95
	Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes.	5.25	20.	a hint of spice. PORTILLO MALBEC, UCO VALLEY	23.95
8.	SAN FLORIANO PINOT GRIGIO delle Venezie I Italy Delicate flavours of apples and pears on a refreshingly dry palate.	17.95 6.25 5.25		Mendoza Argentina Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.	
9.	BETWEEN THORNS CHARDONNAY, South - Eastern Australia Tropical aromas, followed by flavours of juicy nectarine and peach.	17.95 6.25 5.25	21.	CHÂTEAUNEUF-DU-PAPE, LES CORNALINES France Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours.	35.95
10.	WAIPARA HILLS SAUVIGNON BLANC, Malborough I New Zealand Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.	21.95 8.25 7.25	22.	BAROLO, ENRICO SERAFINO Italy Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.	50.95
11.	KLEINE ZALZE CELLAR SELECTION BUSH VINES CHENIN BLANC, Coastal Region I South Africa Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.	21.95		125ml measure available upon request	

30.95

46.95

12. SANCERRE, LES COLLINETTES,

13. CLOUDY BAY SAUVIGNON BLANC

Malborough | New Zealand

spiciness and fresh lemon zest.

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish,

Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant

from one of the finest and most dynamic producers.

JOSEPH MELLOT

France



