

## DRINKS

### DRAUGHT BEER

	ABV	Pint	Half		ABV	Pint	Half
Fosters	4.2%	4.15	2.10	Aspall	5.5%	4.50	2.30
Stella	5%	4.50	2.30	Amstel	4.1%	4.50	2.30
Guinness	4.1%	4.50	2.30	Brewers Gold	4%	4.15	2.10
Peroni	5.1%	5.30	2.70	Greene King IPA	3.6%	4.15	2.10
Strongbow	4.5%	4.15	2.10	London Glory	4.1%	4.15	2.10

### BOTTLE BEER & CIDER

	ABV	Bottle		ABV	Bottle
Corona	4.5%	3.80	Rekorderlig- Strawberry & Lime	4%	4.70
Bud	4.8%	3.80	Rekorderlig- Passion fruit	4%	4.70
Magners Original	4.5%	4.60	Becks Blue	.05%	3.50

### NON ALCOHOLIC

	ML		ML		
J20 Fruit drink	330ml	2.30	Apple juice	1/2 pint	2.00
Orange juice	1/2 pint	2.00	Pineapple juice	1/2 pint	2.00
Cranberry juice	1/2 pint	2.00	Grapefruit juice	1/2 pint	2.00
			Tomato juice	1/2 pint	2.00
Diet Lemonade, Coke/Diet Coke	Pint	3.50			
	1/2 pint	1.75			
	1/4 Pint	1.25			

### HOT DRINKS

Pot of Tea for 1	1.75	Espresso	1.50
Herbal Tea's -	2.00	Black Coffee	2.00
Organic Earl Grey		Flat White Coffee	2.60
Organic Mint Melange		Cappuccino	2.60
Green Tea Tropical		Latte	2.60
Chamomile Citrus		Hot Chocolate	2.60
		Mocha	2.60

V – VEGETARIAN FRIENDLY DISH

GFO – CAN BE MADE GLUTEN-FREE

Cross Contamination:

We cannot guarantee that all our dishes are completely free from allergens as described. gluten-free dishes are made with ingredients containing no gluten. Please always make your allergy known to your server before you order so we can do our best to accommodate your dietary requirements.

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# Restaurant Menu

## BOARDS

<b>BREAD BOARD (V)</b> Rustic breads, roasted garlic, reduced balsamic and olive oil.	<b>7.95</b>
<b>MEZE BOARD</b> Combination of 5 daily prepared homemade Meze. Please ask your server for details.	<b>9.95</b>
<b>CARPENTER'S BLOCK (V)</b> Box baked camembert with rosemary and garlic, red and white grapes, rustic bread and tomato jam for dipping.	<b>10.95</b>
<b>MEAT BOARD</b> Air dried ham, pastrami beef, salami, chorizo, rustic bread, dijon mustard mayonnaise, gherkins and pickled onions.	<b>10.95</b>
<b>SURF BOARD</b> Mini prawn and crayfish cocktail, roasted smoked salmon, potted mackerel with bread and butter.	<b>13.50</b>

## STARTERS

<b>TABOULEH (V)</b> Finely chopped parsley, mint, bulgur, onion, olive oil and lemon juice	<b>5.50</b>	<b>AVOCADO PRAWN TIAN</b> With crab and slice beef tomatoes.	<b>7.50</b>
<b>BULGUR SALAD (V)</b> Ground bulgur wheat with tomato, lemon, nuts, mint and parsley.	<b>5.95</b>	<b>HOMEMADE SOUP OF THE DAY</b> Served with hot bread.	<b>5.50</b>
<b>GRILLED AUBERGINE (V)</b> With quinoa salad served cold	<b>6.95</b>	<b>CHARGRILL HALLOUMI (V)</b> Watermelon, fresh mint and reduced balsamic.	<b>6.95</b>
<b>CHICKEN LIVER PATE (GFO)</b> Seeded granary and roasted balsamic onions.	<b>6.95</b>	<b>THAI FISH CAKE</b> With sweet chilli and cucumber dip.	<b>6.95</b>
<b>SMOKED SALMON</b> Lemon dressing and black pepper with courgette ribbons.	<b>7.50</b>	<b>CALAMARI</b> Served with watercress and garlic mayo for dipping	<b>6.95</b>

## CHARGRILLS

<b>CLASSIC BEEF BURGER</b> Toasted brioche bun, smoked bacon, emmental cheese, mustard mayonnaise, tomato relish and twice-cooked fat chips.	<b>10.95</b>
<b>CHICKEN BURGER</b> Toasted brioche bun, free range egg mayonnaise, twice-cooked fat chips and homemade coleslaw.	<b>10.95</b>
<b>HALLOUMI BURGER (V)</b> Roasted open cup mushroom, caramelized onions, fresh rocket, toasted brioche bun, with tomato relish and twice cooked fat chips.	<b>9.95</b>
<b>LAMB CUTLETS</b> Marinated lamb chops with herbs, honey roasted parsnip mash and redcurrant jus.	<b>15.95</b>
<b>10oz RIBEYE STEAK</b> Served with twice cooked fat chips, watercress, roasted vine tomato and open cup mushroom.	<b>23.95</b>
<b>8oz FILLET STEAK</b> Served with twice cooked fat chips, watercress, roasted vine tomato and open cup mushroom.	<b>27.95</b>
<b>28 DAYS – AGED BRITISH CÔTE DE BOEUF</b> FOR TWO PEOPLE Twice cooked fat chips, watercress, roasted vines and open cup mushrooms with your choice of steak sauce.	<b>50.00</b>
<b>MIXED GRILL</b> Chicken breast, lamb kofta, lamb cutlets and ribeye steak served with homemade chips. Add garlic king prawns to any steak 4.00 Add a sauce: peppercorn / blue cheese & mushroom / béarnaise - 2.50 each	<b>1 for 27.00   2 for 50.00</b>

## SEAFOOD

<b>TRADITIONAL FISH &amp; CHIPS</b> Minty mushy peas, tartare sauce and twice cooked fat chips	<b>11.95</b>
<b>POACHED TRIO OF FISH</b> Salmon, haddock and sea bass with spinach, mash potato, cherry tomatoes and cheese sauce.	<b>14.95</b>
<b>GRILLED SEA BREAM</b> With asparagus, honey roasted carrot, crushed potato and lemon, thyme and rosemary butter sauce.	<b>15.95</b>
<b>SALMON IN FOIL</b> Salmon fillet cooked in foil with potatoes, onions, tomatoes, green peppers and ginger.	<b>14.95</b>
<b>SEA BASS</b> Served with crayfish mash and lemon butter.	<b>16.95</b>

## CARPENTERS CLASSICS

<b>SUPERFOOD SALAD</b> Mixed leaf salad with chick peas, stem broccoli, feta cheese with a balsamic reduction Add salmon, chicken or halloumi for 4.50	<b>9.95</b>
<b>LAMB TAGINE</b> Leg of lamb with plum, peach, honey, roasted vegetables and couscous.	<b>14.95</b>
<b>SAUSAGE &amp; MASH</b> Cumberland sausages, caramelised onions, garden peas and gravy.	<b>10.95</b>
<b>PIE OF THE DAY</b> Served with mash potato - please ask for today's filling.	<b>11.95</b>
<b>LIVER &amp; BACON</b> Served with mash potato and crispy onion gravy.	<b>11.95</b>
<b>SLOW ROASTED BABY BACK RIBS</b> Served with bbq sauce, homemade coleslaw and twice cooked fat chips.	<b>14.95</b>
<b>KING PRAWN NOODLES</b> Served hot with chilli, vine tomatoes, cashew nuts, spinach and lime.	<b>11.95</b>
<b>CHICKEN TAGLIATELLE</b> Mixed vegetables with chorizo, wild mushrooms, rocket and parmesan.	<b>12.95</b>
<b>KING PRAWN LINGUINE</b> Served with garlic, vine tomatoes, shallots, parmesan and fresh rocket.	<b>13.50</b>
<b>VEGETABLE CASSEROLE (V)</b> Pan fried aubergines, carrots, courgettes, sweet potatoes served with rustic bread.	<b>9.95</b>
<b>SPINACH TAGLIATELLE (V)</b> Tagliatelle served with a mixed medley of vegetables, spinach and lashings of tomato sauce.	<b>9.95</b>
<b>WILD MUSHROOM RISOTTO (V)</b> Mushrooms, diced vegetables, cream, parmesan cheese and rocket.	<b>9.95</b>

## SIDES

* Mixed Salad	<b>3.95</b>	* Mashed Potatoes	<b>3.50</b>
* Onion & Tomato Salad	<b>3.95</b>	* New Potatoes	<b>3.50</b>
* Rocket Salad	<b>3.95</b>	* Savoy Cabbage & Peas	<b>3.50</b>
* Sweet Potato Fries	<b>3.50</b>	* Caramelised Carrots	<b>3.95</b>
* Home Cut Chips	<b>3.50</b>	* Steamed Broccoli & Kale	<b>3.95</b>