



# Carter's



## Set menu - £35 per person

### Choice of starter:

**Wookey Hole panisse**, aioli, salsa verde, parmesan (GF)

*or*

**Nutbourne tomatoes**, cucumber, basil, capers, pickled red onion, extra virgin olive oil (VG, GF)

### Choice of main:

**Smoked aubergine**, sheep's ricotta, plum sauce, black barley, Florence onion (V)

*or*

**Pork Schnitzel**, mustard sauce, house slaw

*or*

**Confit fennel & beetroot**, cashew & leek sauce, ancho & orange oil, orange, salsa verde, walnuts, sourdough (VG)

### Choice of dessert:

**Lemon posset**, whipped ginger cream (GF)

*or*

**Chocolate mousse**, crème fraîche, cherry (GF)

## Family style - £45 per person

This is great for a party, there will be lots of sharing and passing the food around which always gets people chatting!

We provide the majority of our à la carte menu for everyone to share. This will include starters, mains, sides and desserts on the à la carte menu of the week that you come.

You can checkout our sample à la carte menu for an idea of what to expect. and would be very happy to tailor this menu to your preferences.

### *A few examples below:*

**Nuri sardines**, Yellow Brandywine tomato, capers, croutons, basil

**Bavette Steak**, black garlic & walnut sauce, charred spring onion, confit potato (GF)

**Monkfish**, crab & saffron bisque, samphire, fennel & pink fir potato

**Baked Alaska**, pistachio ice cream, genoise, raspberry coulis (V)

Of course we would love to tailor this to your group, so please let us know your preferences such as 'more of this' and 'less of that' as well as any allergies/dietaries.