



Carter's



@carters.london

Gildas (GF)	3
Gordal olives (V, GF)	4
House made pickles (VG, GF)	5
Cheddar Panisse, walnut ketchup (GF)	each 2.5
Toad Bakery sourdough (V)	5
Lemon and paprika pork scratchings, apple ketchup (GF)	5
Anchovies, extra virgin olive oil, sourdough	8
Rare & Pasture frankfurter, curry sauce (GF)	6
Alsop & Walker Sussex blue cheese, Guinness soda bread, plum chutney (V)	7
Fried chicken, caesar sauce, dill pickles	9
High Wield Dairy ricotta salata, radicchio, Verjus, orange, mint, walnut (V, GF)	9
Tempura sardines, pickled radish, saffron aioli	11
Potato rösti, 'Borscht' sauce, creme fraiche, dill (V or VG)	8
Wagyu beef burger	15
Oyster mushroom bhaji burger (V)	12
<i>with smoked applewood cheese, pickled tomato, house hot sauce, kewpie mayo</i>	
add chips	+3
Crown Prince Squash, Old Winchester cheese & sage pie, caramelised onion gravy (V)	17
Cornish Dover Sole a la meunière (in brown butter, caper, lemon and parsley)	19
Saffron risotto, orange zest, brown butter, hazelnuts, parmesan (ask for V or VG)	14
Cumberland sausage, mashed potato, Kalibos cabbage sauerkraut, red wine jus (GF)	16
Grilled Red Mullet in a Bouillabaisse style fish stew (GF)	19
Bavette Steak, black garlic and walnut sauce, pink fir potato, charred spring onion (GF)	23
Native breed lamb Barnsley chop, Calderata squash, lamb jus, fresh mint (1-2 people)	34
Tamworth Pork Schnitzel, mustard sauce, house slaw	22
Pink fir potatoes / greens / chips	5

Please let us know if you have any food allergies or special dietary requirements, or need a kids menu.

A discretionary 12.5% service charge is added to your bill.