



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, butter (V)	5
Anchovies, extra virgin olive oil, sourdough	8
Rare & Pasture frankfurter, curry sauce (GF)	6
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
Slow roast Tamworth pork belly, crackling, apple ketchup	23
Topside beef, horseradish crème	24
Grass fed native breed lamb shoulder, mint sauce	25
Beetroot, butternut squash, mushroom & spinach wellington (V/VG)	19
Chicken, leek and tarragon pie	24
<i>All served with Yorkshire pudding, roast potatoes, glazed carrots, greens</i>	
Cauliflower cheese (V)	5
Roast potatoes / greens / glazed carrots / chips	4
Poire belle Hélène - poached pears, chocolate sauce, almond praline, vanilla ice cream (GF)	8
Baked Alaska, hazelnut ice cream, damson coulis (V)	9
Apple Tarte Tatin, crème anglaise (V)	8
Homemade ice creams and sorbet (2 scoops)	5
Pink grapefruit sorbet (VG)	
Pear and Pinot Grigio sorbet(V)	
Amarena cherry ice cream (V)	

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.