



# 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
Pork scratchings, apple ketchup	5
Anchovies, extra virgin olive oil, sourdough	8
Rare & Pasture frankfurter, curry sauce (GF)	6
Kentish blue cheese, Guinness soda bread, plum chutney (V)	7
High Wield Dairy ricotta salata, radicchio, orange, mint, walnut (V, GF)	9
Tempura sardines, seasonal pickles, saffron aioli	11
Potato rösti, 'Borscht' sauce, crème fraiche, dill (V or VG)	7
Fried chicken, dill pickles, Caesar sauce	9
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
Delicata squash, Jerusalem artichoke, caramelised onion, sprout tops, ancho oil (V or VG)	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
Breaded mackerel, tarragon cream sauce	14
Red Mullet in Bouillabaisse style fish stew (GF)	19
Muscavado pork belly, Rooibos jus, pickle glazed napa cabbage, puffed wild rice (GF)	20
Bavette Steak, black garlic and walnut sauce, charred spring onion (GF)	22
Tamworth Pork Schnitzel, mustard sauce, house slaw	22
Pink fir potatoes / sauerkraut / house slaw / 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.