



Carter's



Set menu

2 courses £33 / 3 courses £38

Choice of starter:

Hot smoked trout, Guinness soda bread, horseradish crème fraîche

or

Radicchio, ricotta salata, orange, mint, walnut (V or VG, GF)

Choice of main:

Saffron risotto, brown butter, hazelnuts, orange zest, Parmesan (V or VG, GF)

or

Bavette Steak, black garlic & walnut sauce, charred spring onion, pink fir potato (GF)

Choice of dessert:

Ginger pudding, rum and raisin caramel sauce, clotted cream (V)

or

Poire belle Hélène - poached pear, chocolate sauce, almond praline, vanilla ice cream (V or VG, GF)

Family style

£45 per person

This is great for a party, food is brought to the table on platters to share around. We would love to tailor this to your group, so please let us know any preferences as well as any allergies/dietaries.

Snacks and starters

Toad bakery sourdough (VG)

Cheddar panisse, walnut ketchup (V, GF)

Fried chicken, dill pickles, caesar sauce

Hot smoked trout, Guinness soda bread, horseradish crème fraîche

Radicchio, ricotta salata, orange, mint, walnut (V or VG, GF)

Mains

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

Delicata pumpkin, tenderstem broccoli, Jerusalem artichoke, caramelised onion, ancho chilli oil (V or VG, GF)

Pink fir potatoes (V, GF)

Dessert

Tiramisu (V)