

LA CLOCHE *at the Carpenters*

Le Menu du Dimanche

2 Courses £ 32.95

3 Courses £ 38.95

Starter

Gazpacho

Cold Gazpacho soup served with Serrano ham on toast

Artichaut Vinaigrette

Steamed artichoke served with french dressing (vg)

Saumon Mariné et Salade de Pommes de Terre

Marinated Salmon Served with new potato salad

Escargots au beurre d'ail

6 snails in garlic and parsley butter

Asperges vertes vinaigrette aux herbes, œuf poché

Warm green and white asparagus served with French dressing sauce, poached egg

Salade de tomates et Burrata

Burrata cheese served with tomatoes salad and pesto sauce

Salade Du Marché

Salad, green beans, carrot, beetroot, artichoke, pomegranate, avocado Market dressing (v)

Fraicheur de crabe et avocat

Fresh crab and avocado

Cocktail de crevettes

Classic prawn cocktail salad

Feuilleté au fromage de chèvre rôti, oignons confit

Roast goat cheese tartlet with red onions and rosemary honey, green salad

Mains

Roast Chicken

Served with traditional trimmings

Roast Lamb

Served with traditional trimmings

Roast Beef

Served with traditional trimmings, Yorkshire pudding and horseradish

Confit de canard

Duck leg confit, potatoes and vegetables, salad

Epaule d'agneau de lait rôti à basse température, lardons

Slow-roasted lamb shoulder served with bacon, green peas, potatoes, tomato and lamb jus

Poisson du jour

Roast Halibut served with new potatoes, edamame beans citrus butter sauce

Octopus

Pan-fried Octopus with garlic and rosemary served with warm tomato and potato salad

Ravioli pasta with tomatoes and paprika sauce mushrooms and peas

Pates raviolis aux tomates et paprika sauce champignons et petits pois

Fondue Savoyard (for 2 people)

Dip fresh crusty bread into bubbling Gruyere & Emmental cheese served with charcuterie, new potatoes

The Carpenter's Burger

9 Oz beef patty, brie cheese, mayonnaise, onion marmalade, tomato, salad, brioche bun served with fries and pickles

Green salad vinaigrette -Steamed Broccoli with olive oil - sweet potatoes fries

Root vegetable gratin -French fries – green beans with shallots- Mashed potatoes – **All £5.50**

La Cloche at the carpenters, 78 Upper Village Road, Sunninghill, Ascot, Berkshire, SL5 7AQ

Tel : 01344622763 – carpentersarms.sunninghill@fullers.co.uk

If you have an allergy please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens. (v)
vegetarian (pb) plant-based

Head Chef: **Massimiliano Sciacovelli**

LA CLOCHE *at the Carpenters*

Dessert

Choux Chantilly, glace au café et sauce chocolat

Choux Chantilly with coffee ice cream and chocolate sauce

Meringue et fruits rouges servis avec crème Chantilly

Eton mess with red fruit, Chantilly cream and Vanilla ice cream

Mousse au Chocolat

Chocolate mousse served with Chantilly cream

Tarte fine aux pommes

Warm apple tart served with Salted caramel ice cream

Crème brûlée à la Vanille

Classic vanilla crème brûlée

Crumble aux pommes et banane

Apple and banana crumble served with Custard

Café Gourmand

Gateau opera, Lemon macaron, Crème Brûlée, Almond Financier, lemon tarte with coffee

Sélection de fromages / Cheese selection (unpasteurized)

Ice cream: Vanilla, Chocolate, Rum & raisin, Salted Caramel, Pistachio, Yogurt

Sorbet: Mango, Lemon, Vegan coconut, Orange

Sweet Wines

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 25.00
-Banyuls Clos des Paulilles	(100 ml) £ 9.00	(500 ml) £ 35.00
-Muscat de Saint Jean Minervois	(100 ml) £ 9.00	(500 ml) £ 35.00
-Château D'Yquem 2007 Premier Cru Supérieur Sauternes		(750 ml) £600.00

Cocktails : Espresso Martini, Aperol Spritz, Bloody Mary (125ml)£10.00

Blended Scotch Whisky **Black Label 12 years** old 40% abv (25 ml) £ 6.10

Fine Ruby Port 19 % abv (50 ml) £ 4.60

Taylors Late Bottled Vintage Port 2017 20 % abv (50 ml) £ 6.10

Courvoisier Cognac VS 40 % abv (25 ml) £ 3.80

Limoncello 25% abv (50 ml) £ 6.10

Domaine D'Aurensan Armagnac V.S 41.5 % abv (25 ml) £ 6.10

Cognac **XO** Grande Champagne F.Voyer 40% abv (25 ml) £17.00

Calvados Chateau Du Breuil Pays D'auge Fine Calvados 40 % abv (25 ml) £ 6.10

Coffee Tequila liquor Cazcabel 34 % abv (25 ml) £ 6.10

Single Malt, Talisker, Oban, Glenmorangie (25 ml) £ 6.10

Blended Scotch Whisky **Black Label 12 years** old 40% abv (25 ml) £ 6.10

Coffee and Tea

Black, espresso £ 3.40 White coffee, Cappuccino or Double espresso £ 3.40 Liquor Coffee £ 8.00

Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Camomile) £ 3.40

La Cloche at the carpenters, 78 Upper Village Road, Sunninghill, Ascot, Berkshire, SL5 7AQ

Tel : 01344622763 – carpentersarms.sunninghill@fullers.co.uk

If you have an allergy please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based

Head Chef: **Massimiliano Sciacovelli**