

LA CLOCHE *at the Carpenters*

Set lunch menu

1 or 2 courses £19.95

3 courses £24.95

Soupe du Jour

Pea and mint soup (vg)

Gazpacho

Cold Gazpacho soup served with Serrano ham on toast

Crevettes Marinées et Salade de Pommes de Terre

Marinated prawns served with new potato salad

Salade de Brie Pané

Pan fried crusted brie with green salad and sweet cranberries

Melon Philibon, jambon serrano

Cantaloupe melon served with Serrano ham and pomegranate

Asperges vertes, vinaigrette aux herbes, œuf poché

Warm green asparagus served with French dressing sauce, poached egg

Plats

Poisson du jour

Mussel's marinière style served with fries

Roast Salmon

Served with new potatoes, peas and citrus butter sauce

Steak Frites Sauce au Poivre

Grilled rump minute steak with a pepper sauce and French fries

Poulet fermier, frites Maison

Roast chicken and fries with chicken jus

Côtelette de porc purée de pomme de terre, sauce au vin rouge

Pork chop steak served with mashed potatoes, red wine sauce

Tartiflette

Baked new potatoes and onions with reblochon cheese (v)

Desserts

Mousse au Chocolat

Chocolate mousse served with chantilly cream

Meringues et Fruits rouges servis avec crème chantilly

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

Crème brûlée à la Vanille

Classic Vanilla crème brûlée

Gâteau de fromage frais à la passion

Passion fruits cheesecake served with Raspberry sorbet

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

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Sur Le Pouce

Soup of the day (vg)	£ 8.50
Soupe à l'oignon French onions soup topped with cheese Gratinée	£ 9.95
Escargots au Beurre d'Ail	£ 10.95
6 or 12 snails in garlic and parsley butter	twelve £ 17.95
Camembert rôti au four Roast Mini Camembert with raw vegetables	£ 10.95
Moules Gratinées à la Provençale Grilled Mussels with garlic crust	£ 10.95
Gravadlax de saumon frais, Manchego et blinis	£ 11.95
Salmon gravadlax with mustard sauce, Manchego cheese crisp, blini and lemon cream	
Artichaut Vinaigrette Steamed artichoke served with French dressing (vg)	£ 11.95
Croque-Monsieur Toasted sandwich of ham, cheese and béchamel	£ 10.50
Croque Madame As croque monsieur with a fried egg on top	£ 11.50
Omelette aux Fines Herbes Open Omelette with fresh Herbs	£ 8.95
Fried eggs Catalane with chorizo, tomato and potatoes	£ 12.95
<u>Le Burger du Carpenters</u>	£ 15.95
The Carpenter's Burger: 9 Oz beef patty, brie cheese, truffle mayonnaise, onion marmalade, tomato, salad, brioche bun served with fries and pickles.	
La Cloche Platter Platter to Share (Charcuteries and Cheeses)	£ 17.95
Daube de bœuf / Traditional Slow-cooked beef stew served with new potatoes	£ 22.95
Confit de canard Duck leg confit, potatoes and vegetables, salad	£ 22.95
Demi-Poulet Fermier, Frites Maison ½ Chicken and fries, chicken jus	£ 22.95
Entrecôte au poivre	£ 29.95
Grilled Dry Aged Rib eye steak, green peppercorn sauce, French fries	
The Vegetarian Burger: Black beans, onions, carrots, and chickpeas flour patty served with onions chutney, tomato, salad, brioche bun and with fries (v)	£ 14.95
Fondue Savoyarde (for 2 people)	£ 28.95
Dip fresh crusty bread into bubbling gruyere & Emmental cheese served with charcuterie, potatoes	
Fromages Cheese selection (unpasteurized)	£12.95
Café Gourmand:	£ 9.95
Brownie, Crème brûlée, pistacchio macaron, Almond Financier, lemon tartlet with coffee	
Ice cream: Vanilla, Chocolate, Salted caramel	(per scoop) £ 2.00
Gingerbread, Rum and Raisins	
Sorbet: Lemon, Raspberry	(per scoop) £ 2.00
Sides: Green salad vinaigrette £5 - Steamed Broccoli with olive oil £5 - Sweet potatoes fries £5 - Roots vegetable gratin £5 - French fries £5 - Green beans with shallots £5 - Mashed potatoes £5	

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