

THE CARPENTERS ARMS



STANTON WICK



BREADS & STARTERS

GARLIC CIABATTA £4 with mozzarella £5

SELECTION OF BREADS £5
with olive oil, balsamic & butter

MARINATED MIXED OLIVES £3 (VE)

WHOLE BAKED CAMEMBERT £14 (V)
rosemary & honey; dipping breads

SMOKED HADDOCK £7
kedgerree risotto; crispy poached egg

CRAB & CUCUMBER SALAD £9
roasted red pepper aioli; crisp peppered wafer

SMOKED LOCAL TROUT PATE £7
confit lemon creme fraiche; toasted brioche

HAM HOCK & MUSTARD SCOTCH EGG £8
celeriac coleslaw

ASPARAGUS & PARMA HAM £8
soft boiled egg; roasted peach mayonnaise

TWICE BAKED SOUFFLE £7 (V)
parmesan cheese sauce
with smoked salmon £10

CHERRY TOMATO & COURGETTE KEBAB £7 (VE)
vegan pesto houmous; pomegranate molasses

WEST COUNTRY STEAKS

10oz RIBEYE £25
8oz SIRLOIN £22

served with watercress,
grilled cherry tomatoes & straw fries

peppercorn or stilton sauce, garlic butter £2.50

SIDES

CHIPS/FRIES £3

ONION RINGS £3

GARLIC MUSHROOMS £3

SIDE SALAD £3

MIXED GREENS £3

NEW POTATOES £3

BUTTERED MASH £3

THE CLASSICS

WEST COUNTRY BEEF & ALE PIE £14
puff pastry; buttered greens & mash

HONEY & MUSTARD GLAZED HAM £12
cooked & glazed in-house,
free range eggs, chips; pineapple chutney

THE CARPENTERS ARMS BURGER £13
8oz homemade beef burger, tomato,
crisp lettuce, gherkin, Monteray Jack cheese,
burger sauce; fries

BRIXHAM FISH & CHIPS £13
cider batter, crushed peas; tartare sauce

MACARONI CHEESE £12
parmesan herb crumb; warm bread
with bacon & mushrooms £14

MAINS

CHICKEN SUPREME ROASTED IN BASIL PESTO £17
tomato bubble & squeak, wilted spinach, caramelised shallots,
cherry tomatoes; chive butter sauce

SLOW BRAISED PORK BELLY £18
maple, apple & mustard glaze, black
pudding potato hash, buttered baby leeks

SEABASS & CRISPY SQUID £19
pea & samphire spaghetti, gremolata, burnt lemon
gremolata - finely chopped parsley, lemon zest & garlic

FISH STEW £18
plaice fillets, prawns, mussels, fennel,
spring onion & potato; creme fraiche

LAMB MEATBALL & TOMATO SPICED CURRY £16
with turmeric & pea rice; poppadom & sweet chutney

VEGAN & VEGETARIAN

GORGONZOLA & TOMATO FLAT TART £14 (V)
fresh oregano; raspberry vinegar dressing

FALAFEL & ROASTED PEPPER SALAD £13 (VE)
green beans, roasted mixed nuts & seeds

TOMATO SPICED VEGETABLE CURRY £13 (VE)
turmeric rice & peas

FRENCH GARDEN SALAD, BAGUETTE CRISPS £14 (V)
gem lettuce, sun blushed tomato, french beans, cucumber,
mange tout, red onion, soft boiled egg; french dressing

(V) - VEGETARIAN (VE) - VEGAN

NUTS ARE USED IN OUR KITCHEN & DISHES MAY CONTAIN NUTS OR NUT OILS.
CUSTOMERS WITH FOOD ALLERGIES ARE ASKED TO DISCUSS THEIR DIETARY NEEDS WITH OUR STAFF.

THE CARPENTERS ARMS



STANTON WICK



SANDWICHES

served with dressed leaves
add fries £2.50

ROAST BEEF £8
hot Tewkesbury relish & rocket

HAND CARVED HAM £8
tomato, leaves & English mustard

BACON & GORGONZOLA £8
baked on ciabatta; red onion marmalade

SMOKED SALMON & AVOCADO £9
on toasted sourdough; chive crème fraîche

FISH FINGER SANDWICH £7
watercress & tartare sauce

MATURE CHEDDAR £7
branston pickle

CHILDREN'S MENU

HAM & FREE RANGE EGG £6

COD FISH FINGERS £6

BUTCHERS SAUSAGES £6

CHICKEN BREAST NUGGETS £6

all above with a choice of chips or mash, peas,
heinz baked beans or vegetables

MACARONI CHEESE £6

HEINZ TOMATO SOUP £2

GARLIC CIABATTA £2

CHILDREN'S JUDES ICE CREAM £1.70

DESSERTS

STICKY TOFFEE PUDDING £6
vanilla ice cream; toffee sauce

CHOCOLATE & PEANUT BUTTER CHEESECAKE £6
chocolate ice cream

STRAWBERRY SHORTBREAD SUNDAE £6
whipped cream & meringue

LEMON TART £6
mixed berries, honeycomb; fresh cream

HARVEYS BRISTOL CREAM AFFOGATO £6
vanilla ice cream, harveys sherry & espresso

CHEESE

CORNISH BLUE
DRIFT WOOD GOATS CHEESE
GODMINISTER CHEDDAR
£9

biscuits, chutney & fruit

Cockburns port ruby port £3.90/50ml
Taylors late bottled vintage port £4.20/50ml

COFFEE

ESPRESSO £2.30

DOUBLE ESPRESSO £2.90

AMERICANO £2.90

CAPPUCCINO £2.95

LATTE £3.55

FLAT WHITE £3.30

CAFETIERE OF COFFEE £2.70
(PER PERSON)

POT OF TEA £2.60
(PER PERSON)

HOT CHOCOLATE £3.10

SLANES IRISH WHISKEY LIQUEUR COFFEE £6.50

ICE CREAM

JUDES ICE CREAMS

very vanilla, strawberries & cream,
truly chocolate, salted caramel, rum & raisin,
honeycomb, raspberry ripple

JUDES SORBETS

mango, lemon, blood orange

£1.70 PER SCOOP

PUDDING WINE

LATE HARVEST, VISTAMAR MOSCATEL £14.95 ½ bottle - £5.20 125ml glass

CHATEAU DES MAILLES, SAINTE-CROIX-DU-MONT £16.50 ½ bottle - £5.70 125ml glass

MUSCAT BEAUME DE VENISE, CAVE VIGNERONS £19.95 ½ bottle - £6.95 125ml glass

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