

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 £8
kedgerree risotto; crispy poached egg

PARMESAN & HERB CRUSTED SARDINES £8
autumn vegetable slaw; tarragon mayonnaise

CHICKEN LIVER PÂTÉ WITH ROASTED ALMONDS £7
quince compote; toasted multigrain bread

OXTAIL SCOTCH EGG £8
smoked red onion marmalade

DRIFTWOOD GOATS CHEESE & POACHED PEAR £8 (V)
honey granola & beetroot mayonnaise

TWICE BAKED SOUFFLE £8 (V)
red leicester cheese sauce
with smoked salmon £10

OYSTER MUSHROOM BHAJI £7 (VE)
cashew & coriander dressing

THE CLASSICS

WEST COUNTRY BEEF & ALE PIE £15
puff pastry; buttered greens & mash

HONEY & MUSTARD GLAZED HAM £13
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 £14
cider batter, crushed peas; tartare sauce

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

MAINS

CHICKEN SUPREME ROASTED IN HONEY £18
fondant potato, salt baked heritage carrots;
blue cheese sauce

SPICED DUCK CONFIT £19
glazed in orange with cavalo nero,
roasted autumn squash & parisienne potato

PRAWN CRUSTED FILLET OF COD £19
mussel & wild mushroom pasta

CHARGILLED CURED TROUT £18
fried potato & sweetcorn, broad beans
& sweetened cherry tomatoes

ROAST CHICKEN & SWEET POTATO CURRY £16
fresh chillies & coriander, saffron rice,
poppadom & sweet chutney

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

VEGAN & VEGETARIAN

CARAMELISED ONION & SQUASH QUICHELETTE £14 (V)
cayenne pepper mayonnaise & rocket

WHOLE ROASTED RED PEPPER £14 (V)
stuffed with chick peas & sweetcorn;
glazed with goats cheese

SWEET POTATO & CAULIFLOWER CURRY £13 (VE)
fresh chillies & coriander, saffron rice,
poppadom & sweet chutney

VEGAN WALDORF SALAD £14 (VE)
celery, roasted walnuts, red grapes, apple,
cucumber & mixed leaves

(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.

* SUPPLEMENT CHARGED FOR RESIDENTS EATING ON HALF BOARD PACKAGES

THE CARPENTERS ARMS



STANTON WICK



SANDWICHES

served with dressed leaves
add fries £2.50

ROAST BEEF £8
hot horseradish & rocket

HAND CARVED HAM £8
tomato, leaves & English mustard

FISH FINGER SANDWICH £7
watercress & tartare sauce

MATURE CHEDDAR £7
branstons pickle

ON TOAST

WELSH RAREBIT & BACON £9
red onion marmalade

GRILLED SARDINES £9
roasted red pepper & tarragon mayonnaise

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 SALCOMBE DAIRY ICE CREAM £1.70

DESSERTS

FRUIT & NUT CHOCOLATE BROWNIE £6
rum & raisin ice cream

BLACKFOREST SUNDAE £6
chocolate sponge, cherries & cream

BANOFFEE CHEESECAKE £6
banana praline

PLUM CRUMBLE £6
honeycomb ice cream

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

CHEESE

DEVON BLUE
DRIFTWOOD GOATS CHEESE
MONTGOMERY 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

SALCOMBE DAIRY ICE CREAMS

madagascan vanilla, rich belgian chocolate
rum & raisin, strawberry
raspberry ripple, salted caramel

SALCOMBE SORBETS

mango, lemon

£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

(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.