

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

WHOLE BAKED CAMEMBERT £14
rosemary & honey; dipping breads

SOUP OF THE DAY £5.75
freshly baked bread

SMOKED TROUT £8
pesto, granary croute; dill crème fraîche

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

CHICKEN & MUSHROOM TERRINE £7
apricot & stem ginger chutney; toasted baguette

SLICED PROSCIUTTO HAM £8
mulled cider poached pear, roasted chestnuts

CRANBERRY & BRIE TART £7 (v)
baby leaf salad; English mustard
& honey dressing

MELON & CUCUMBER SALAD £7 (VE)
fresh basil, toasted pine nuts

WEST COUNTRY STEAKS*

10oz RIBEYE £25
8oz SIRLOIN £22

served with watercress, grilled vine
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

THE CLASSICS

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

HONEY & MUSTARD GLAZED HAM £13
cooked & glazed in-house served with
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

ROASTED TURKEY CROWN £16
bacon wrapped chipolata, spiced stuffing,
roast potatoes, seasonal vegetables,
gravy, cranberry sauce

SLOW BRAISED FEATHER BLADE OF BEEF £18
roasted mushroom and caramelised onion sauce,
olive oil and parsley mash,
tender stem broccoli

SMOKED HADDOCK & SEAFOOD CRUMBLE £18
buttered mixed greens

ROAST FILLET OF SALMON £19
crushed new potatoes with caper & dill,
creamed spinach, toasted pine nuts

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

**BUTTERNUT SQUASH & ROASTED
RED ONION PARCEL £14 (v)**
courgette and pepper fricassee

**CARAMELISED BRUSSEL
SPROUT TAGLIATELLE £14 (v)**
goats cheese & hazelnuts

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

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.
*SUPPLEMENTS CHARGED FOR RESIDENTS EATING ON HALF BOARD PACKAGES.

THE CARPENTERS ARMS



STANTON WICK



SANDWICHES

served with dressed leaves
add fries £2.50

ROAST TURKEY £8

cranberry sauce & spiced stuffing

ROAST BEEF £8

hot horseradish & rocket

HAND CARVED HAM £8

tomato, leaves & English mustard

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 served with a choice of chips or mash;
peas, beans or vegetables

ROAST TURKEY £8

MACARONI CHEESE £6

HEINZ TOMATO SOUP £2

GARLIC CIABATTA £2

DESSERTS

GINGERBREAD BROWNIE £6

cocoa cream & gingerbread ice cream

WINTER BERRY POSSET £6

clove cookie

BANOFFEE CHEESECAKE £6

banana praline

CHRISTMAS PUDDING £6

brandy sauce

BAILEY'S AFFOGATO £6

chocolate ice cream, bailey's & espresso

CHEESE

DEVON BLUE

DRIFTWOOD GOATS CHEESE

MONTGOMERY CHEDDAR

£9

biscuits, chutney & fruits

cockburns port ruby port £4.00/50ml

taylors late bottled vintage port £4.30/50ml

COFFEE

ESPRESSO £2.³⁰

DOUBLE ESPRESSO £2.⁹⁰

AMERICANO £2.⁹⁰

CAPPUCCINO £2.⁹⁵

LATTE £3.⁵⁵

GINGERBREAD LATTE £3.⁷⁵

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 £6.⁶⁰

ICE CREAM

SALCOMBE DAIRY ICE CREAMS

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

SALCOMBE DAIRY SORBETS

mango, lemon

£1.70 PER SCOOP

PUDDING WINE

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

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

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