

THE CARPENTERS ARMS



STANTON WICK



Breads & Starters

GARLIC CIABATTA £4 with cheese £5

ROSEMARY & SEA SALT FOCACCIA £8 (V)
balsamic vinegar & olive oil

MARINATED MIXED OLIVES £4 (VE)

TWICE BAKED SOUFFLE £10
smoked salmon & parmesan cream sauce

CRISPY PORK BELLY £9
peanut, chilli & soy dressing; asian salad

CHICKEN & SMOKED BACON SALAD £7
lemon & black pepper mayonnaise;
ciabatta croutons & parmesan

GOATS CHEESE BON-BONS £8 (V)
pickled beetroot, roasted hazelnuts & rocket

ROMESCO WITH TOASTED NUTS & SEEDS £7 (VE)
warm flat bread
*Catalonian dip of roasted red pepper, tomato, chilli,
olive oil & almond dip with smoked paprika*

Sandwiches

served on a choice of white or granary bread -
add fries £2.50

ROAST HAM £8
tomato, rocket & English mustard

SMOKED SALMON £9
cucumber & citrus mayonnaise

MATURE CHEDDAR £7 (V)
branstion pickle

ROAST BEEF £8
rocket & horseradish

COD FISH FINGERS £8
crisp leaves & tartare sauce

Childrens Menu

COD FISH FINGERS £6

CHICKEN NUGGETS £6

LINCOLNSHIRE SAUSAGE £6

the above are served with a choice of chips & peas
or salad & new potatoes

Ice Cream

vanilla, belgian chocolate, strawberry
rum & raisin, honeycomb, coffee
vegan chocolate, vegan coconut & mango

mango sorbet
£1.70 PER SCOOP

Mains

8OZ WEST COUNTRY SIRLOIN £25*
grilled tomato, mushroom & straw fries
garlic butter, peppercorn or stilton sauce £2.50

PAN ROASTED PORK CHOP £18
black pudding croquette & creamed cabbage;
wholegrain mustard cream sauce

10OZ CHICKEN SUPREME £17
fondant potato, roasted carrots,
peas & bacon; red wine & thyme sauce

WEST COUNTRY BEEF, MUSHROOM & ALE PIE £15
puff pastry; chips & peas

'THE CARPS' 8OZ BEEF BURGER £15
smoked bacon, monteray jack cheese, lettuce,
tomato, burger sauce & fries

BAKED FILLET OF COD £20
saute potatoes, chorizo & spinach;
arrabiata sauce

BRIXHAM FISH & CHIPS £15
cider batter, crushed peas; tartare sauce

SEARED FILLET OF TROUT £17
new potatoes & broccoli;
orange & rosemary dressing

Vegan & Vegetarian

PLANT BASED BURGER £14 (VE)
vegan brioche style bun, vegan coleslaw, vegan
applewood cheese, gem lettuce, tomato & fries

**SWEET POTATO, CHICKPEA
& SPINACH CURRY £15 (VE)**
basmati rice & cauliflower bhaji

Desserts

STICKY TOFFEE PUDDING £7
toffee sauce & honeycomb ice cream

LEMON POSSET £7
raspberries, honeycomb & shortbread

CHOCOLATE & PECAN TART £8
caramel sauce, cherry gel & vanilla fudge;
rum & raisin ice cream
(this pudding can be adapted to be vegan VE)

CHEESE BOARD £10
godminster cheddar, somerset brie,
tuxford & tebbutt blue stilton;
quince jelly & artisan crackers

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

* For hotel guests staying on our Dinner package a £5 supplement is charged for this item