

THE CARPENTERS ARMS



STANTON WICK



Breads & Starters

Garlic Bread £4.50 with cheese £5.50

Rosemary & Sea Salt Focaccia £8 V
balsamic vinegar & olive oil

Mixed Olives £4 VE GF

Soup of the Day £6.50 GFO

Duck Liver & Port Pate £9
spiced red onion marmalade, toast

Tarragon & Garlic Mushrooms £8 V GFO
toasted ciabatta

Salmon Fishcake £10 GFO

shaved fennel & rocket salad;
coriander & lime mayonnaise

Cider Rarebit & Pulled Ham Hock £9
sour dough; pickles, olives & crispy capers

Romesco with Toasted Nuts & Seeds £8 VE GFO

warm flat bread
*Catalonian dip of roasted red pepper, tomato, chilli,
olive oil & almond dip with smoked paprika*

Sunday Roasts

Roast Topside of West Country Beef £17 GFO
yorkshire pudding & horseradish sauce

Roast Leg of West Country Lamb £18 GFO
mint sauce & yorkshire pudding

Roast Leg of Pork £16 GF
apple sauce, crackling;
sausage meat stuffing

Nut Roast £15 GFO
with yorkshire pudding V
without yorkshire pudding VE

*All Sunday roasts are served with
roast potatoes, gravy & vegetables (including cauliflower cheese)*

Mains

Brixham Fish & Chips £15 GF
cider batter, crushed peas; tartare sauce

Pan Roasted Fillet of Salmon £24 GF
samphire & crushed potato;
prawn, herb & white wine cream sauce

Baked Fillet of Sea Bass £20 GF
saute potatoes, chorizo & spinach;
arrabiata sauce

Shallot & Stilton Tart Tatin £15 V
roasted red pepper & mixed leaves

Hand Sliced Ham £13 GF
double free range egg & chips

Side orders

chips £3.50 GF fries £3.50 GF new potatoes £3.50 GF mixed salad £3.50 GFO
roast potatoes £3.50 GF onion rings £3.50 rocket & parmesan salad £5 GF

VE =vegan, V = vegetarian, GF = gluten free, GFO = gluten free option available on request

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

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Children's Menu

Roast Beef £8.50

Roast Lamb £9

Roast Pork £8

Cod Fish Fingers £6

Chicken Nuggets £6

Lincolnshire Sausage £6

served with chips & peas or salad &
new potatoes

Ham, Egg & Chips £6

Sandwiches

served on white or brown bread
add fries £3

Roast Ham £8

tomato, rocket & english mustard

Smoked Salmon £9

cucumber & citrus mayonnaise

Mature Cheddar £7

branstons pickle

Roast Beef £8

rocket & horseradish sauce

Desserts

Sticky Toffee Pudding £8

toffee sauce & honeycomb ice cream

Chocolate Brownie £7.50 GF

chocolate sauce & banoffee ice cream

Apple & mixed berry crumble £7 GFO

vanilla ice cream

Baileys Crème Brûlée £8 GFO

shortbread biscuit

Cheese Board £10 GFO

godminster cheddar, somerset brie,
tuxford & tebbutt blue stilton;
quince jelly, artisan crackers

Ports

Cockburns

50ml glass £4.20

Taylor's LBV

50ml glass £4.50

Ice Cream & Sorbets

£1.70 per scoop **GFO**

strawberry

vanilla

chocolate

mango sorbet

vegan chocolate

honeycomb

rum & raisin

banoffee

coffee

vegan rainforest

Pudding Wines

Vistamar Late Harvest Moscatel

£17.50 ½ bottle

£6.25 125ml glass

Muscat beaume de venise, cave

vignerons

£22.00 ½ bottle

£7.75 125ml glass

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