

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

Grilled Goats Cheese £9 v GFO
tomato salad, olive oil
roasted croutes; balsamic gel

Smoked Salmon £10 GFO
capers, lemon & brown bread & butter

Baked Camembert £10 v GFO
rosemary, honey & ciabatta sticks

Warm Salad of Pancetta & Black Pudding £10
with sauté potato & a crispy poached egg

Lemon & Coriander Hummus £9 VE GFO
toasted seeds & nuts; warm flat bread

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
sausage meat stuffing &
apple sauce

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 £16 GF
cider batter, crushed peas; tartare sauce

Roast Fillet of Cod £22 GF
spring onion rosti & samphire; chorizo,
red onion, cherry tomato & basil dressing

Moroccan Spiced Cauliflower £16 VE
toasted almond & apricot cous cous

Hand Sliced Ham £15 GF
double free range egg & chips

Pan Fried Trout £18.50 GF
crushed potatoes & rocket; pea,
sliverskin onion & dill cream sauce

Side orders

chips £4 GF
roast potatoes £4 GF

fries £4 GF
onion rings £4

new potatoes £4 GF
rocket & parmesan salad £5 GF

mixed salad £3.50 GFO

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

THE CARPENTERS ARMS



STANTON WICK



Children's Menu

Roast Beef £8.50

Roast Lamb £9

Roast Pork £8

Cod Fish Fingers £7

Chicken Nuggets £7

Lincolnshire Sausage £7

served with chips & peas or salad &
new potatoes

Ham, Egg & Chips £7

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

Raspberry Cheesecake £8

white chocolate shards

Dark Chocolate Pot £7.50 GF VE

chocolate soil, honeycomb
& strawberries

Sticky Toffee Pudding £8

toffee sauce & honeycomb 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 £4.30

Taylor's LBV

50ml glass £4.60

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

£19 ½ bottle

£6.75 125ml glass

Muscat beaume de venise, cave

vignerons

£22.00 ½ bottle

£8 125ml glass

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