

THE CARPENTERS ARMS



STANTON WICK



SAMPLE MENU

Breads & Starters

Garlic Bread £5 with Cheese £6

Rosemary & Sea Salt Focaccia, balsamic vinegar & olive oil £7.50 **VE**

Green & Black Olives marinated in mixed herbs, garlic & red pepper £5 **VE GF**

Soup of the Day bread & butter £7 **GFO**

Smoked Mackerel Pate burnt lemon, warm toast £10.00 **GFO**

Warm Salad of Smoked Bacon, Black Pudding & Potato honey & grain mustard

dressed leaves, crispy poached egg £10.00

Avocado, Tomato, Cucumber & Red Onion Salad oregano dressing £9.50 **VE GF**

Honey Glazed Fig buffalo mozzarella, sun blushed tomatoes, basil, & toasted pumpkin seeds £9.50 **V GF**

Sunday Roasts

Roast Topside of West Country Beef yorkshire pudding, horseradish sauce £18 **GFO**

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

Roast Leg of West Country Pork sausage meat stuffing & apple sauce £16 **GF**

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

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

Mains

Hand Carved Ham, double free range egg & chips £16 **GF**

Brixham Fish & Chips cider batter, crushed peas; tartare sauce £17 **GF**

Seared fillet of Sea Bass sauté potato, samphire; prawn, herb & white wine cream sauce £23 **GF**

Pan Roast fillet of Salmon roasted mediterranean vegetable linguini; spicy tomato sauce £23 **GF**

Spinach & Garlic Gnocchi tender-stem broccoli, balsamic red onion, roasted butternut squash
& pesto dressing £17 **VE GF**

Mushroom, Spinach & Leek Risotto vegan parmesan cheese £18 **VE GF**

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

Children's Menu

Roast Beef £9

Roast Lamb £9

Roast Pork £8

served with roast potatoes, gravy & vegetables

Cod Fish Fingers £7

Chicken Nuggets £7

served with chips & peas or salad & new potatoes

Ham, Egg & Chips £7

Sandwiches

served on white or brown bread

Roast Ham, tomato, rocket, english mustard £9

Chicken & Avocado, parsley mayonnaise £9

Smoked Bacon, Lettuce & Tomato £9

Roast Beef, rocket, horseradish sauce £9

Jumbo Fish Finger Bap, tartare sauce & lettuce £10

Cheddar Cheese, tomato & branston pickle £9

Desserts

Sticky Toffee Pudding toffee sauce & honeycomb ice cream £9

Biscoff Cheesecake salted caramel sauce £8

Dark Chocolate Pot chocolate crumb, raspberry gel & honeycomb £8 GF VE

Lemon Possett summer fruit compote £8

Cheese Board godminster cheddar, somerset brie, tuxford & tebbutt stilton;
quince jelly, artisan crackers £10 GFO

Ice Cream & Sorbets

£1.90 per scoop GFO

strawberry – vanilla – chocolate – honeycomb -- rum & raisin— raspberry ripple

vegan chocolate– vegan vanilla

mango sorbet – raspberry sorbet

Pudding Wines

Muscat beaume de venise, cave vigneron £22 ½ bottle £8 125ml glass

Ports

Cockburns - 50ml glass £4.50 - Taylors LBV 50ml glass £4.80

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