

THE CARPENTERS ARMS



STANTON WICK



THIS IS A SAMPLE MENU - DISHES MAYBE DIFFERENT ON THE DAY

Breads & Starters

Garlic Bread £5 with cheese £6

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

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

Soup of the Day £8 GFO

Warm Salad of Smoked Bacon, Black Pudding & Thyme Roasted Potato; crispy poached egg £10.00

Duck & Orange Pate, red onion jam, warm toast £10.00

Prawn Cocktail, marie rose sauce, lemon, brown bread & butter £12 GFO

Glazed Goats Cheese with Honey & Grain Mustard rocket & beetroot salad £10 V GF

Spiced Butternut Squash sun blushed tomato, olives, vegan feta, rocket, crispy onion, pumpkin seeds, pomegranate molasses £10 VE GFO

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Sunday Roasts

Roast Topside of West Country Beef yorkshire pudding, horseradish sauce £19 GFO

Roast Leg of West Country Lamb yorkshire pudding, mint sauce £19 GFO

Roast Leg of West Country Pork sausage meat stuffing & apple sauce £17 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 Bass; crushed potato, samphire, warm chorizo & caramelised onion dressing £23 GF

Roasted Fillet of Hake, saute potato, spinach; roasted red pepper, garlic, lemon & parsley dressing £23

Garlic & Spinach Potato Gnocchi tender stem broccoli, roasted butternut squash, vegan pesto £16 VE GF

Sauteed Wild & Field Mushrooms, courgette, red onion & leek;

truffle & herb cream sauce & puff pastry lid £18 VEO GFO

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 £9.50

Roast Lamb £9.50

Roast Pork £8.50

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

Smoked Bacon, Lettuce & Tomato £9

Roast Beef, rocket, horseradish sauce £9

Cheddar Cheese, tomato & branston pickle £9

Greenland Prawn, marie rose & gem lettuce £10

Desserts

Sticky Toffee Pudding toffee sauce & honeycomb ice cream £9

Apple & Berry Crumble vanilla ice cream £8 VEO GF

Treacle Tart clotted cream £8

Vanilla Panna Cotta raspberries & honeycomb £8 VE GF

Ice Cream Sundae chocolate sauce, roasted nuts & Biscoff biscuit £8

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

Ice Cream & Sorbets

£1.90 per scoop GFO

strawberry – Madagascan vanilla – rich Belgium chocolate – honeycomb -- rum & raisin
peppermint & chocolate flake

vegan chocolate– vegan vanilla

mango sorbet – raspberry sorbet - orange sorbet

Pudding Wines

Muscat beaume de venise, cave vigneron £26 ½ bottle £9 125ml glass

Ports

Cockburns - 50ml glass £4.60 - Taylors LBV 50ml glass £4.90

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