

Sample Menu

Breads & Starters

Garlic Bread £5 with cheese £7

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

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £9 **VE**

Homemade Soup of the Day; fresh baguette £8 **GFO**

Glazed Fig, Serrano Ham & Mozzarella salad; honey, sherry vinegar & wholegrain mustard dressing £9 **GF**

Classic Caesar Salad; parmesan croute £9 **vo** *add chicken* £11

Tiger Prawn Stir Fry; ginger, lime, & sweet chilli sauce £11 **GF**

Salt & Pepper Squid; lemon & parsley mayonnaise £10

Severn & Wye Smoked Salmon; crispy capers, burnt lemon, brown bread & butter £12 **GFO**

Chilli, Lime & Garlic Hummus; warm flat bread £9 **GFO VE**

Bruschetta; sun dried tomatoes, feta, olives & pesto £9 **V**

Sample Menu

Sunday Roasts

Served with roast potatoes, gravy, yorkshire pudding **GFO** & vegetables

Add cauliflower cheese £5 **GF** serves two people

Roast Topside of West Country Beef; horseradish sauce £23 **GFO**

Roast Leg of West Country Pork; sausage meat stuffing, crackling & apple sauce £21 **GFO**

Roast Leg of West Country Lamb; mint sauce £23 **GFO**

Nut Roast £18 **V** (**VE** without Yorkshire pudding)

Mains

Smoked Haddock Chowder; smoked bacon, spring onion, sweetcorn, tomato & herbs; crusty bread £24 **GFO**

Fish Gratin; a selection of today's market fish including haddock, salmon & tiger prawns in a leek & white wine sauce; green beans, parmesan crust £24 **GF**

Seared Fillet of Bass; crushed potato, rocket & beetroot; orange rosemary dressing £23 **GF**

Mushroom, Spinach & Pea Risotto; parmesan cheese £20 **GF VE VEO**

Roasted Cauliflower, Chickpea & Apricot Tagine; lemon & herb cous cous £20 **VE**

Plant based Burger; vegan cheese, brioche style bun, vegan slaw, tomato & lettuce; fries £18 **VE GFO**

Brixham Fish & Chips; cider batter; crushed peas & tartare sauce £19 **GF**

Hand Carved Ham; double egg & chips £18 **GF**

Ploughman's; mature cheddar cheese & hand carved ham; warm bread, chutney, apple, pickled onion, salad & hard-boiled free-range egg £18 **V 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

Side orders

extra Yorkshire pudding £1
chips £4 GF roast potatoes £4 GF
fries £4 GF onion rings £4
new potatoes £4 GF
rocket & parmesan salad £5 GF
mixed salad £4 GFO

Children's Menu

Roast Beef £14 **Roast Pork** £13 **Roast Lamb** £14
all served with Yorkshire pudding, roast potatoes, gravy & vegetables
Fish Fingers £9
Chicken Nuggets £9
served with chips & peas or salad & new potatoes
Ham, Egg & Chips £9
Cheese Burger, ketchup, bap & fries £9

Sandwiches

served on white or brown bread GFO
Roast Ham, tomato, rocket & english mustard £10
Smoked Bacon, lettuce & tomato £10
Roast Beef, rocket & horseradish £10
Cheddar Cheese, branston pickle £9

Desserts

Raspberry & Coconut Steamed Sponge, custard £8
Baked Alaska £8
Banana Split £8 GF
Belgian Waffles, strawberries & chocolate sauce £8 VE
Apple & Rhubarb Crumble, clotted cream £8 GFO
Cheese Board godminster cheddar, somerset brie, tuxford & tebbutt blue stilton, quince jelly, artisan crackers £12 GFO

Ice Cream & Sorbets

£2.70 per scoop GFO
Madagascan Vanilla – Chocolate -- Coffee
Honeycomb – Salted Caramel – Rum & Raisin
Dairy Free Vanilla – Dairy Free Chocolate

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THE CARPENTERS ARMS



STANTON WICK



Mango Sorbet – Raspberry Sorbet

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