

# THE CARPENTERS ARMS



STANTON WICK



## Breads & Starters

**Garlic Bread** £5 with cheese £7

**Green & Black 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**

**Wild Mushroom & Chicken Liver Pate**; red onion marmalade, toast £10

**Antipasti Board**, continental meats, buffalo mozzarella, sun-blushed tomato, olives, focaccia £12

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

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

**Pear, Ricotta & Chestnut Bruschetta**; honey & thyme £10 **V**

**Halloumi Fritters**; sweet chilli dipping sauce £10

**Romesco with Toasted Nuts & Seeds**; warm flat bread £10 **VE GFO**

*Romesco is a Catalonian dip of roasted red pepper, tomato, chilli, olive oil & almond with smoked paprika*

## Mains

**8oz West Country Sirloin Steak**; grilled tomato, flat mushroom & straw fries £29\* **GFO**

*peppercorn or stilton sauce £4 GF*

**Pork Loin Chop**; lyonnaise potato, seasonal greens, whole grain mustard sauce £20 **GF**

**Confit Duck Leg**; bubble & squeak, braised red cabbage, red wine sauce £23 **GF**

**Seared Fillet of Sea Bass**; crushed new potato & samphire, prawn & herb cream sauce £24 **GF**

**Fish Gratin**; a selection of white fish, smoked haddock, salmon & tiger prawns in a leek & white wine sauce; lemon & herb crust, seasonal greens £24 **GF**

**West Country Beef & Root Vegetables in rich Ale Gravy**; topped with puff pastry; chips & peas £20

**'The Carps' Signature Burger**; two 4oz beef burgers, crispy bacon, pickles,

smoked cheddar & spicy chipotle slaw; fries £19 **GFO**

**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 £20 **GF**

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

**Spiced Butternut Squash**; caramelised red onion, charred tender stem broccoli, chickpeas, pomegranate & chilli pesto £20 **GF VE**

**Curried Lentil Dhal**; roasted cauliflower, flat bread £20 **VE**

**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 £7.50 supplement is charged for this item; menu price supplements occur for side orders  
All dishes and prices subject to market fluctuations

## Side orders

**Chips** £5 GFO

**Fries** £5 GFO

**Vegetable Selection** £4 GF

**Onion Rings** £5

**New Potatoes** £4 GF

**Rocket & Parmesan Salad**, balsamic dressing £5 GF

**Mixed Salad** £4 GF

## Children's Menu

**Cod Fish Fingers** £9

**Chicken Nuggets** £9

**Lincolnshire Sausage** £9

*Each of the above comes with chips, mash or new potatoes & peas, beans or salad*

**Ham, Egg & Chips** £9 GF

## Sandwiches

*served on white or brown bread*

**Roast Ham**; tomato, rocket, english mustard £9

**Roast Beef**; rocket & horseradish £12

**Smoked Bacon, Lettuce & Tomato**; £9

**Jumbo Fish Finger Bap**; tartare sauce & lettuce £10

**Cheddar Cheese**; branston pickle £9

## Puddings

**Dark Chocolate Pot**; chocolate crumb, honeycomb. Raspberry gel £8 GF VE

**Raspberry Crème Brulee**; shortbread biscuit £8 GFO

**Apple & Berry Crumble**; custard £8 GFO VEO

**Lemon Drizzle Meringue**; raspberries & chantilly cream £8 GF VE

**Sticky Toffee Pudding**; caramel sauce, gingerbread ice cream £9

**Selection of Cheeses**; plum & apple chutney & biscuits £12

## Ice Creams & Sorbets

Baileys – Vanilla – Honeycomb – Christmas Pudding –

Chocolate Orange – Strawberry – Rum & Raisin £2.80 per scoop GFO

Mango -- Raspberry £2.80 per scoop GFO

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