



**THE  
CARPENTERS  
ARMS**

## Desserts

Custard tart, rhubarb **V** £10

Sticky toffee pudding, vanilla ice cream **GFA V** £8.5

Pineapple & rum cake, toasted coconut **GF V** £8

Lemon cheesecake, gingerbread **GF V** £8

Affogato, vanilla ice cream & espresso **GF V VGA** £6

East Anglian cheese board -

Baron Bigod, Binham Blue, Suffolk Gold, house chutney, grapes & rye **V** £15

## Ice Creams & Sorbets £3 per scoop

finest vanilla pod **GF V** | strawberries & cream **GF V** | traditional chocolate **GF V**

salted butter caramel **GF V** | Summerdown Farm mint choc **GF V**

vegan vanilla **VG** | sherbet lemon **VG** | Cammas Hall raspberry **VG**

Cammass Hall blackcurrant **VG** | Cammass Hall apple **VG**

*We source our ice creams and sorbets from our friends at Saffron Ice Cream Company.*

*Based on a family farm in the historic town of Saffron Walden, they passionately produce creamy dairy ice cream and refreshing sorbet by hand everyday, producing in small batches to ensure superior quality and consistency*

## Hot Drinks

English Breakfast £3.4 | Camomile £3.4 | Earl Grey £3.4 | Mint £3.4 | Green £3.4

Flat White £3.9 | Americano £3.4 | Latte £3.9 | Espresso £2.7/ 3.1

Cappuccino £4 | Macchiato £2.9 | Hot Chocolate £3.9 | Mocha £4 | Iced Coffee £4

*All available decaffeinated and with whole, almond or oat milk*

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team