



**THE
CARPENTERS
ARMS**
GREAT WILBRAHAM

'Go on, treat yourself'

Bloody Mary - The Pickle House Spiced Tomato Mix, Sapling Vodka £10

Chestnut Negroni - Saffron & Pink Peppercorn Sapling Gin, Elderflower, Campari, Martini Bianco £10

Manhattan - Makers Mark Bourbon, Lillet, Angostura Bitters £10

Nibbles

Padron Peppers GF VG £5 | **Sourdough Focaccia**, butter V VGA £4 | **Olives** GF DF £4.5

Charcuterie Board, prosciutto, coppa, salami, parmesan, pickles, rocket, & piquante peppers £16

2 courses £27 | 3 courses £32

Small Plates

Whipped goat cheese mousse, rosemary, beetroot & blackberry compote, toasted hazelnuts V GF N

Smoked haddock "kedgere" scotch egg, curry mayonnaise, coriander oil GF

Old spot pork, chicken & leek terrine, prune puree, focaccia crisps GFA DF

Pumpkin hummus, toasted seeds, spiced chickpeas, flatbread GFA VG

Mains

Hereford beef sirloin | Old Spot rolled pork belly | Claydon Farm chicken breast

all served with roast potatoes, maple glazed carrots, roasted onion puree, swede & pumpkin mash, kale &

Yorkshire pudding GFA DFA

Carpenters burger, mature cheddar, bacon & burger sauce, served in a brioche bun with fries DFA

Roasted aubergine schnitzel, vine tomatoes, basil pesto, parmesan & fries GF DFA N

Eastern Gold beer battered haddock, triple cooked chips, tartare sauce, minted garden peas & curry sauce GF DF

Sides £4.5

fries GF £4.5 | triple cooked chips GF £4.5 | rocket, vine tomato & sumac salad GF VG £4.5

cauliflower cheese, *crispy onion*, *chives* V £4.5 | orange & maple braised heritage carrots GF VG £4.5

chargrilled tenderstem broccoli, *parmesan*, *pine nuts* GF V £4.5 | chilli & garlic fried chard GF VG £4.5

Desserts

Sticky treacle & ginger cake, vanilla custard, candied walnuts V N

Baked espresso cheesecake, salted chocolate caramel GF V

Chocolate cardamom tart, orange caramel, milk ice cream GF V

Autumn pavlova - caramelised meringue, blackberries, glazed figs, lemon curd & vanilla ice cream GF VGA

Affogato, espresso & vanilla ice cream GF V VGA

Ice Creams & Sorbets

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** GF VG | **Tiptree lemon curd & meringue** V

Sherbet lemon GF VG | **Cammis Hall raspberry** GF VG | **Cammis Hall blackcurrant** GF VG

V Vegetarian VG Vegan GF Gluten Free GFA Gluten Free on Request DF Dairy Free N Contains Nuts

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

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team