

## Set Menu (Mon-Fri 12-3)

2 courses £23 | 3 courses £26

Pulled chicken chicken caesar croquette GF

Hake, mussel & chorizo hot pot GF DF

Sticky toffee pudding, vanilla ice cream V



THE  
CARPENTERS  
ARMS

## Graze

House focaccia, sundried tomato butter V VGA £4 | Olives GF DF £4.5

## Small Plates

Rabbit terrine, spring vegetable salad, pickled carrot, crème fraîche GFA £8.5

Padron peppers GF V VGA £5

Scotch egg GF £8.5

Burrata, beetroot, pine nuts GF V N £10

Pulled chicken caesar croquette GF £8

Minestrone, crusty bread VG £6.5

½ pint prawns, bloody marie rose GF DF £10

## Sharing

Baked camembert, house chutney, focaccia GFA V £16.5

Fish board, prawns, cockle popcorn, hot smoked salmon, pickled mackerel, capers, lemon, chive aioli GFA £21

Charcuterie board, prosciutto, coppa, chorizo, parmesan, rocket, piquante peppers, focaccia £18

## Toasted Sandwich £12

Beef rib, caramelised onions, jack cheese, peppercorn sauce, spiced fries & slaw

## Mains

Beer battered haddock, triple cooked chips, tartare sauce & garden peas GF DF £18

Lamb rump, burnt onion, asparagus, carrots GF £25

Hake, mussel & chorizo hot pot GF DF £23

Venison pie, rosemary chips, charred hispi DF £22

Beef burger, cheddar, bacon, burger sauce, brioche & fries DFA £18.5

Rigatoni, spring greens, peas, parmesan & white wine cream sauce V £18

Charred cauliflower steak, curried purée, spinach & baby potatoes GF VG £18

Sirloin steak, triple cooked chips, tomato, chimichurri, rocket GF DF £29

## Sharing

Maple pork belly, burnt onion loin, crispy cheeks, hot honey chorizo, baked celeriac & scratchings £55

## Sides for the table £7

charred hispi cabbage, dill yoghurt GFA VG | ham hock, mac & cheese VA | caesar salad, pork fat croutons

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