

Sunday Best

Olives **GF DF** £4.5

House focaccia, sundried tomato butter **V VGA** £4

Baked camembert, house chutney, focaccia **GFA V** £16.5

Roasts 2 courses £30 | 3 courses £35

Small Plates

Minestrone, crusty bread **VG** £6.5

Rabbit terrine, spring vegetable salad, pickled carrot, creme fraiche **GFA** £8.5

½ pint prawns, bloody marie rose **GF DF** £10

Pulled chicken caesar croquette **GF** £8

Roasts

Beef sirloin £24 | Rolled pork belly £23 | Beetroot Wellington **VG** £21
roast potatoes, maple carrots & parsnips, red cabbage & Yorkshire pudding

Mains

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

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

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

Sharing sides £7

cauliflower cheese, crispy onion, chives **V** | garlic fried Hispi **GF VG** | hot honey pigs in blankets **GF**

Desserts

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

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

Lemon cheesecake, gingerbread **GF** £8

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

Cheese board

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

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 **GF VG** | cammas hall raspberry **GF VG** | cammas hall blackcurrant **GF VG**



**THE
CARPENTERS
ARMS**

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