



THE CARPENTERS ARMS

'Go on, treat yourself'

Chestnut Negroni - Saffron & pink peppercorn infused gin, Campari, Martini Bianco £10

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

Olives **GF DF** £4.5 | Padron peppers **GF VG** £5

Small Plates

Salt cod scampi, burnt leek aioli & watercress **GF** £10

Pork & apricot pâté en croûte, piccalilli £9.5

Curried Jerusalem artichoke soup, crisps, sourdough **VG GFA** £6.5

Radicchio, blood orange & fennel salad **GFA VG** £7.5

Crispy pigs cheek, celeriac puree, apple & tarragon sauce **GF** £9

Sharing

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

Charcuterie board, prosciutto, coppa, chorizo, parmesan, rocket, piquante peppers, sourdough focaccia £16

Mains

Pan roasted cod fillet, fondant potato, sweetcorn, fennel, lobster bisque **GF** £23

Market fish pie, sprouting broccoli **GF** £19

Venison ragu, pappardelle & parmesan **GF** £14

Hot water crust Suffolk game pie, piccalilli mash £22

Beetroot, feta & hazelnut tart, radicchio & fennel salad **VG** £14

Glazed chicken breast, wild mushroom risotto, parmesan & leeks **GF** £22

Classics

Beer battered haddock, triple cooked chips, tartare sauce, minted peas, curry sauce **GF DF** £18

Beefburger, cheddar, bacon, burger sauce, brioche bun, fries **DFA** £18.5

10 oz Rump/ 8 oz Sirloin Steak, fries or triple cooked chips, tomato, chimichurri, rocket **GF DF** £24/ £29
add peppercorn sauce £2.5

Sides

fries **GF** £4.5 | triple cooked chips **GF** £4.5 | rocket, tomato & sumac salad **GF VG** £4

mac & cheese, crispy onion, chives **V** £4.5 | chilli & garlic fried chard **GF VG** £4.5

dirty posh chips, truffle oil, parmesan, peppercorn sauce £6

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

An optional 10% service charge will be applied to your bill