



THE
CARPENTERS
ARMS

Desserts

Chocolate orange tiramisu **V** £10

Sticky toffee pudding, salted caramel sauce, vanilla ice cream **V** £8.5

Pear bakewell tart, gingerbread, apricot jam, cinnamon ice cream **V N** £9

LillyPud christmas pudding, brandy anglaise, clementine sorbet **GF VGA N** £8

Pavlova, winter spiced fruit, lemon curd & vanilla ice cream **GFA VG** £9

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

East Anglian cheese board -

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

Ice Creams £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** | chocolate orange **GF V**

Sorbets £3 per scoop

sherbet lemon **VG** | Cammas Hall raspberry **VG** | Cammas Hall blackcurrant **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

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