



**THE
CARPENTERS
ARMS**

GREAT WILBRAHAM

Sapling Gin & Fever Tree Tonic £7.65
125ml Henriot £12.30
Peach Spritz £10
Alcohol Free Winter Garden Spritz £5.20

NIBBLES

Sourdough & Butter £4 | Olives £4.5 **GF DF**
Charcuterie Board, chilli jam £12 | **Baked Camembert**, truffle honey, sourdough £15

Sunday Lunch

2 courses - £28 | 3 courses - £35

STARTERS

Seasonal Soup, sourdough **GFA VG**
Aylesbury Duck & Cranberry Terrine, crushed hazelnuts, orange & port reduction **DF N**
Pork & Chorizo Scotch Egg, black garlic aioli, watercress
Smoked Haddock Rillette, torched chicory, brioche **GFA**

MAINS

Roast Sirloin of Beef | Roast Pork Loin | Roast Chicken Breast
roast potatoes, maple glazed carrots & parsnips, braised red cabbage, kale, Yorkshire pudding **GFA**
Wild Mushroom Pithivier, garlic & chive cream, watercress **VG**
Brown Butter Cod, chorizo, butterbean & garden herb cassoulet **GF**
Beetroot Risotto, creamed goat cheese, toasted hazelnut, sunflower seed pesto & balsamic reduction **GFA V N**
Barsham Beer Battered Haddock, triple cooked chips, tartare, minted garden peas **DF**

SIDES £4.5

Seasonal Greens | Fries | Triple Cooked Chips | Rocket Salad | Cauliflower Cheese | Roast Potatoes

DESSERTS

Sticky Toffee Pudding, caramelised banana, vanilla ice cream
Bramley Apple and Brandy-Fruit Crumble, almonds, vanilla ice cream **GF VG N**
Chocolate Torte, peanut, caramel ice cream **GF N**
Selection of Regional Cheese, chutney and biscuits
Affogato **GF VGA**

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

Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns - www.chestnutgroup.co.uk

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