



**THE
CARPENTERS
ARMS**
GREAT WILBRAHAM

Nibbles

Olives **GF DF** £4.5

Padron peppers **GF VG** £5

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

Baked Camembert, onion marmalade, focaccia **GFA V** £16.5

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

2 courses £27 | 3 courses £32

Small Plates

Salt cod scampi, burnt leek aioli & watercress **GF DF**

Seasonal soup, focaccia **GFA VG**

Radicchio, blood orange, pistachio & fennel salad **GFA VG N**

Pork & apricot pâté en croûte, piccalilli **DF**

Venison sausage roll, red wine sauce **DF**

Mains

Hereford beef sirloin | Old Spot rolled pork belly | Chicken breast

roasties, maple parsnips & carrots, red cabbage, greens & Yorkshire pudding **DFA**

Caramelised cauliflower steak, baby potato, curried cauliflower puree, spinach & chilli **GF VG**

Venison ragu, pappardelle & parmesan

Wild mushroom risotto, parmesan & crispy onions **GFA V**

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

Sides £4.5

cauliflower cheese, crispy onion, chives **V** | roasties **GF VG**

fries **GF** | triple cooked chips **GF** | rocket, vine tomato & sumac salad **GF VG**

Desserts

Blood orange & 70% chocolate tart, ice cream **V**

Sticky toffee pudding, vanilla ice cream **V**

Espresso panna cotta, amaretti

Mulled pear, honey parfait & almond granola **GFA VN**

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

Ice Creams & Sorbets

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**

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