



**THE
CARPENTERS
ARMS**

GREAT WILBRAHAM

NIBBLES

Sourdough & Butter £4 | Olives £4.5 **GF DF**

Charcuterie Board, chilli jam £12 | **Baked Camembert**, truffle honey, sourdough £15

Easter Lunch

2 courses - £30 | 3 courses - £36

STARTERS

Seasonal Soup, sourdough **GFA VG**

Superfood Salad, quinoa, sweet potato, walnut, broccoli, avocado, pomegranate **GF VG N**

Pork & Chorizo Scotch Egg, black garlic aioli, watercress

Smoked Mackerel Caesar Salad **GFA**

MAINS

Hereford Beef Sirloin

Gloucester Old Spot Pork Loin

Suffolk Lamb Leg

Wild Mushroom Pithivier **VG**

all served with roast potatoes, maple glazed carrots & parsnips, braised red cabbage, kale, Yorkshire pudding **GFA**

Brown Butter Cod, chorizo, butterbean & garden herb cassoulet **GF**

Spring Pea Pesto Risotto, parmesan, basil, pine nuts **GF 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, vanilla ice cream

Bramley Apple and Brandy-Fruit Crumble, almonds, vanilla ice cream **GF V GA N**

Tonka Bean Custard Tart, 70% chocolate, berry sorbet

Selection of Regional Cheese, chutney and biscuits

Affogato **GF V GA**

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

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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