



THE
CARPENTERS
ARMS

Set Menu (Monday - Friday 12-3)

2 Courses £23 | 3 Courses £26

Curried haddock croquettes, lime pickle & yoghurt **GF**

Hake, mussel & chorizo hot pot **GF DF**

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

Graze

House sourdough, garlic & chive butter **V VGA** £4

Padron peppers **GF V VGA** £5 | Olives **GF DF** £4.5

Small Plates

Ham hock & summer vegetable salad, citrus butter dressing **GF** £9

Scotch egg **GF** £8.5

Burrata, heritage tomatoes, black olive crumb, basil **GF V** £10

Curried haddock croquettes, lime pickle & yoghurt **GF** £8

Pea & mint soup, crusty bread **VG** £6.5

½ pint prawns, bloody marie rose **GF DF** £10

Sharing

Fish board, prawns, scampi, hot smoked salmon, pickled mackerel, capers, lemon, chive aioli **GFA** £21

Charcuterie board, prosciutto, coppa, salami, parmesan, rocket, piquante peppers, focaccia £18

Mains

Beer battered haddock, triple-cooked chips, tartare sauce & garden peas **GF DF** £19

Chargrilled half chicken, honey, summer vegetables & baby potatoes **GF** £25

Hake, mussel & chorizo stew **GF DF** £23

Steak, stilton & onion pie, rosemary chips, charred hispi £19

Beef burger, cheddar, burger sauce, brioche & fries **DFA** £19

Linguine, greens, peas, parmesan & white wine cream sauce **V** £19

Roasted squash, courgette, charred pepper, lentils & cauliflower rice **GF VG** £18

8oz rump steak, vine tomatoes, chunky chips, chimichurri or peppercorn sauce £28

Pork sharer - maple pork belly, burnt onion loin, crispy cheeks, hot honey chorizo, celeriac & scratchings £55

Sides for the table £7

charred hispi cabbage, dill yoghurt **GFA VG**

ham hock mac & cheese **VA** | balsamic heritage tomato salad **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

A discretionary service of 10% will be added to your table and is split evenly amongst the team