

# The Carpenters Arms; Menu

## Appetisers

**Grilled Sourdough, Oil & Balsamic £4; (GF\*)**

**Hummus & Pitta Bread £5; (GF\*) (Ve)**

**Marinated Greek Olives £4**

**Gluten Free Bread & Butter £4; (GF)**

## To Start

**Chorizo Croquettes £ 8.50**

with a chive & crème fraiche dip

**Dill Cured Herrings £8.25; (GF)**

With candy beetroot carpaccio

**Smoked Mackerel Pâté £8.50;**

with pickled cucumber, lemon jelly & sourdough croute

**Chestnut Mushroom, Spinach, Pine Nut & Gorgonzola Gnocchi £8.75/£17.50; (GF\*) (DF\*) (V) (Ve\*)**

with white onion jam

**Carpenters Anti-Pasti (For 2) £15; (GF\*)**

with prosciutto, chorizo, salami, marinated mozzarella, sourdough, hummus & a tomato, rocket & parmesan salad

**Seasonal Soup £6.75; (GF\*) (V)**

freshly made in the Carpenters Kitchen

## Sides

**Truffle Mac & Cheese £6.50; (V)**

**Skin on Fries £3.50;**

**Triple Cooked Chips £4;**

**Truffle & Parmesan Fries £4.50;**

**House Salad £5**

**Seasonal Vegetables £3.50; (GF)**

**Peppercorn Sauce £3; (GF)**

## Mains

**Crispy Chicken Katsu Curry £17.50; (mild)**

with sticky jasmine rice, pickled cucumber salad & prawn crackers

**Chargrilled Swannington Farm to fork 8oz Gammon Steak £18.50; (GF) (DF)**

with a fried duck egg, pickled pineapple relish, triple cooked chips & Blakeney leaf salad

**Double Stacked Hand Pressed Aged Beef Cheeseburger £17; (GF\*)**

with melted cheese, burger sauce & bacon jam, crispy onions served with green slaw & skin on fries

**Minted Lamb Burger £18;**

With tzatziki, feta, green slaw & skin on fries

**Spiced Sweet Potato Burger £16; (V) (Ve\*)**

with goats' cheese & chilli jam served with skin on fries & green slaw

**Chargrilled Swannington Farm to fork 28 Day Aged 9oz Rump Steak; £25 (GF) (DF\*)**

with wild garlic butter, triple cooked chips, slow roasted tomato, flat mushroom & Blakeney leaf salad

**Moongazer Beer Battered Cod Fillet £16; (DF\*)**

with triple cooked chips, hand-cut tartar sauce & crushed minted peas

**12 Hour Slow Cooked Lamb Shoulder £28; (GF)**

with basil mash, roasted ratatouille & anchovy oil

**Pan Fried Hake £24; (GF)**

with new potato terrine, apple & fennel salad & chicken crackling

**Seafood Platter £20;**

Smoked salmon, cured herrings, smoked mackerel, Swedish prawns & beetroot potato salad

V=Vegetarian, GF=Gluten free, GF\*=Gluten free adaptable, DF\*= Dairy Free adaptable  
Ve= Vegan

Allergen information is available, please inform us of any additional dietary requirements and we will endeavour to accommodate you