

All day Menu 6pm – 9pm Monday & Tuesday 12pm – 2.30pm and 6pm – 9pm Wednesday – Saturday 12pm – 5pm Sunday

We use locally sourced produce which are freshly prepared by our team of chefs.

Appetiser to order for the table

Bread Board v bread selection, olives, sun-dried tomato, olive oil & balsamic £6.50 gf option available.

Herb marinated mixed olives £4.50 gf, v.

Lite Bites or To Start

Chef's soup of the day with rustic bread £6.00 v, vn, gf options available.

Classic prawn cocktail shredded lettuce, Marie rose sauce, avocado, tomato & cucumber, and rustic bread £8.00 gf options available.

Baked camembert for sharing - infused with rosemary and garlic served with rustic bread & chutney £13.00 v, gf options available.

Our own duck & port pate served with homemade onion chutney, orange, and toasted rustic bread £8.00 gf option available.

Chicken Wings to share with sour cream & chives £16.00.

Hummus, paprika, crispy chickpeas, and grilled pitta bread £8.00 vn, gf option available.

Halloumi fries served with a rocket, chilli and spring onion salad and sweet chilli sauce £8.00 v, gf option available.

Toasted Sandwiches Served between 12pm and 2.30pm

Brie, bacon and cranberry £9.00 v, gf option available

Classic BLT £9.00 v, gf option available

Fish finger sandwich with lettuce and homemade tartare sauce £9.00

Mature cheddar and pickle with lettuce £7.00 v, gf option available.

Add Chips £2

Add Crisps £1

Add Soup £3

Pub Classics

Carpenters' burger mixed leaf, tomato, gherkins, onion rings, coleslaw side & served with chips £14.00 'bun-less' gf option available.

Carpenters, vegan jalapeno burger with roasted pepper, tomato, mixed leaf, sweet chilli sauce served with sweet potato fries £15.00 'bunless' vn gf option available.

Add bacon £2.50 or cheese £2.50 to our burgers.

Fish & chips mushy peas, lemon wedge and homemade tartare sauce £16.00

Gammon steak with a fried egg and chips gf £13.00

Sirloin steak served with tomato, mushroom, coleslaw, salad garnish & chips £26.00

Add our own peppercorn or bearnaise sauce.

Pan seared chicken supreme with dauphinoise, wild mushroom and tarragon white wine sauce, seasonal vegetables £16.00

Our own 'Yorkie Pud Pie' of the day with creamy mash, seasonal vegetables and gravy £15.00

Pesto penne parmesan shavings, toasted pine nuts and dressed rocket vg £12.00

Add chicken £5.00

Our own made Cumberland sausages with creamy mash, garden peas and onion gravy gf £16.00

Salad

Halloumi salad mixed leaf salad lettuce, roasted butternut squash, mixed peppers, tomato, olives, balsamic dressing *gf*, *v* £16.00 Caesar salad mixed leaf salad lettuce, croutons, Caesar dressing, parmesan *v* £8.

Chicken Caesar salad mixed leaf salad lettuce, croutons, Caesar dressing, parmesan, anchovies and bacon £16.00 gf option available

Sides

Chips £4.50

Sweet potato fries £4.50

Garlic bread £4.00

Cheesy garlic bread £5.50

Cheesy chips £7.00

Onion rings £5.00

Desserts

Apple & blackberry crumble with custard or ice cream £7.00 vg option available.

Gooey chocolate brownie served with ice cream and chocolate sauce £8.00 gf

Traditional sticky toffee pudding served with caramel sauce, custard or ice cream £8.00

Cheesecake, please ask one of the team for today's option served with caramel sauce £8.00 vg

Classic cheeseboard crackers, apples, grapes & chutney £14.00

Kids includes a fruit shoot and ice cream.

Carpenter's burger topped with cheese, served with chips £8.00 gf option available.

Chicken goujons & chips garden peas or beans £8.00

Carpenters, vegan jalapeno burger with mixed leaf served with sweet potato fries £8.00 vg, gf option available.

Fish & chips with garden peas £8.00



Looking for a venue for Weddings, Corporate Dinners, Christmas Parties, Family Fun Days, Team Building, Conferences, Birthday Parties, Charity Balls, Product Launches, Music Events, Incentive Days, Dinner Shows, Comedy Nights, Summer BBQ's, Summer Balls, Prom Nights and Cabaret Nights?

We pride ourselves on being flexible and adaptable with all our customers. We deliver a professional service from the first initial contact right up until your last guest leaves our venue. Our 'designed by you' ethos is about giving our customers the confidence to have the event to their exact requirements rather than a list of packages.

We have a dedicated team of chefs and event coordinators, so you can be safe in the knowledge that we want your event to be as perfect as you do.

The Carpenters Arms is set within grounds looking over Watership Down. We have a beautiful restaurant and outside marquee area available to arrange in various styles, that can suit any type of occasion and event.

The safety and wellbeing of our customers and team members is our top priority. We have enhanced our standards of hygiene even further and made adjustments to our new menu and service to keep everyone as safe as possible.

v - vegetarian, gf - gluten free, vg - vegan friendly

not all dishes come naturally as gluten free, dairy free or vegan friendly, but we provide these options on a number of our dishes – please ask one of the service team when ordering.

some of our products may contain small bones or traces of nuts please ask for a full allergen breakdown of each dish if required.