

The Carpenters Arms

Set Menu

Starters

Soup of the Day

Chicken and Pistachio Terrine with Orange Puree, Pickled Vegetables and Homemade Soda Bread.

Tempura Prawns with Thai Butternut Squash Puree and Mango Salad.

Venison Scotch Egg with Celeriac Remoulade and Pickles.

Mushroom and Parmesan Croquettes with Truffle Ketchup.

Mains

Slow Roasted Rolled Pork Belly, Creamed Spinach, Fried Egg with Parmesan, Truffle and Parmesan Chips.

Coq Au Vin

Braised Chicken, Bacon, Onions, Mushrooms with Buttered Mash Potato and Greens.

Crispy Venison Shoulder with Celeriac Fondant, Braised Red Cabbage, Game and Juniper Jus.

Butternut Squash Risotto with Goats Curd, Parmesan Crisp and Pumpkin Seeds.

Hearty Saffron Fish Stew with Homemade Focaccia.

Desserts

Treacle Tart with Clotted cream Ice Cream.

Earl Grey Panna Cotta with Blackcurrants and Shortbread.

Espresso Chocolate Mousse with Biscotti.

Apple and Blackberry, Hazelnut and Almond Crumble with Vanilla Ice Cream.

Clotted Cream Rice Pudding with Homemade Jam.

Two Course £18.00 / Three Course £22.00

